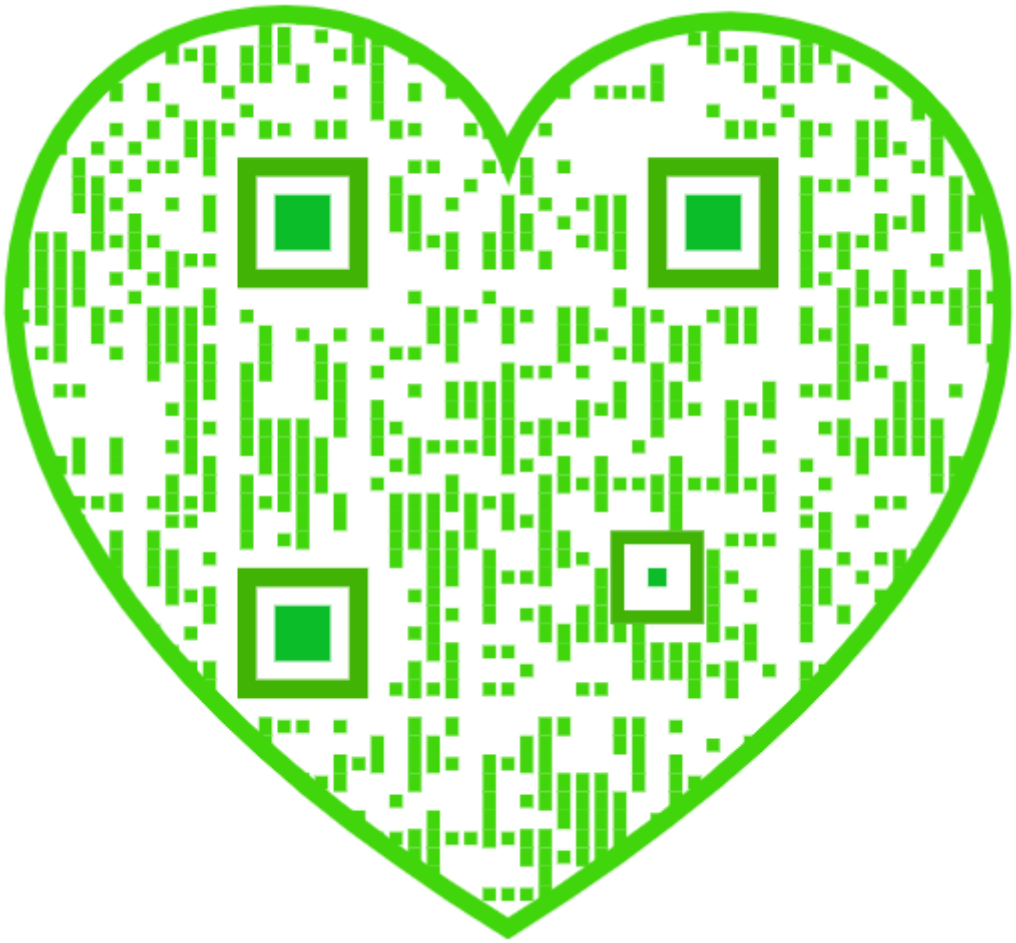

BEST RECIPES FOR BAKING.

A BOOK FOR THE HOME

CONTAINING

Full and Complete Instructions With Each Recipe

HUNTER BOOK COMPANY,
SAINT LOUIS, MISSOURI.

Stephens Printing Co., 218 N. Cardinal Ave., St. Louis.

IN NO other country or at any other time has the demand for good bake-stuffs been so great as it is at the present time in this country. The time has now come whether it be in the home of the humblest workman or in the mansion of the rich, the cook or housewife is more praised and esteemed for her good Bread, Biscuits, Pastries and Cakes than for anything else. It is a very common thing to hear a woman say, O I had such good luck with my baking. But the next time "I am mad" I had such bad luck with my baking.

There it is one time good and maybe three times bad luck.

How she does envy the woman that can say "my baking is always good."

In looking over the long list of books on the market it is impossible to see how the inexperienced cook or housewife can learn to bake successfully from them. Before any success in baking can be expected the

housewife or cook must learn some of the principles of baking, and also learn something of the materials she will use.

It is the object of this book to show in plain language all who are interested how to become successful in the art of baking, and to give such plain, full and complete instructions with each recipe that every person will be sure of success.

Good judgment and common sense are essential in all baking: but the only judgment and common sense necessary with this book is to follow its instructions.

The cause of failure is the lack of knowledge, the proper instructions have not been received, the recipes may be good but the proper and complete instruction does not accompany them.

The work herein laid out before the reader is the result of years of careful and successful experiments, and if the purchaser of this book will give it a little time and study she will be sure of success.

HUNTER BOOK CO.,
St. Louis, Mo.

BREAD

REMARKS ON BREAD MAKING.

In the making of bread-stuffs, there are so many varying conditions to contend with that it is impossible to give any set rule.

In fact there may be two mills in a town each making flour from practically the same wheat. You may be able to make good goods from the flour of one mill, and impossible to even make fair goods with flour from the other.

Again it is impossible to suit the tastes of every person.

Therefore the recipes in this book have been arranged so they may be changed to a certain extent to suit the taste and materials of the individuals.

By far the most important part of bread making is to get a knowledge of it. Give it part of your time and some study and by using good judgment you will then succeed. Failure is lack of knowledge, success is the result of knowledge.

Cleanliness is a very important part of the suc-

cess of baking, keep every thing clean, you will then have no trouble in turning out a good sweet loaf.

If the flour you are using is giving good satisfaction stick to it. The same may be said of yeast and other ingredients. But if they are not good do not hesitate to make a change.

Do not rush your doughs and work them up when they are not ready, it will only mean failure or partial failure.

Good hot oven does not mean red hot. It means an oven that has been properly heated to a certain degree so it will do good baking.

Do not put your bread in the oven to bake and then commence heating your stove, and wonder why your bread is soggy and heavy. Have the oven the right temperature and keep it that way.

Take less yeast and more salt in summer or warm weather and more yeast and a little less salt in winter or cold weather.

Always keep flour in a warm—not hot—dry place.

Always keep yeast in a dry cool place.

If bread, rolls or biscuit are washed immediately after baking with melted butter or lard it will shine nicely and make the crust much softer.

If you wish to put a gloss on your bread, rolls or biscuit take a little corn starch and dissolve in cold water, add boiling water until thick enough to spread under brush.

If you can not mould dough into loaves you will find the following way very easy to learn. Cut or weigh your dough into the size you want your loaf to be. Turn the smoothest side down on the bread board, press out flat with the hands, lap in the sides and mash, commence at end farthest from you and roll it up, just as though you were rolling up jelly roll, when you get to the end mash together, roll under the hands until you get it the desired length, then put in pan joined placed down, leaving smooth side up.

To shape rolls grease the hands with a little lard or butter, then pinch off a piece of dough the size of a small egg, roll between the hands until round.

It will improve the crust on bread, if before you put it in the oven you will grease the top of it with melted lard or butter.

Always sift flour before using it.

To tell good flour from bad, take a small amount of flour and lay on the hand, take a knife and make smooth, if it has a cream like color it is good but if you see red and black specks in it, it isn't good.

Milk can be used in bread, rolls, coffee cakes, instead of water, and it improves the goods very much, when milk is used in making sponge it should always be boiled and cooled to temperature desired.

The strength of baking powder varies so much

with the different brands that it is impossible to state just how much to use. The only way to be successful is, to get a certain brand and learn to use it, that is learn how much to take then stick to that brand.

MATERIALS USED IN BREAD MAKING.

To make bread making easier it will first be necessary to give the reader some information on the materials used and to acquaint her with the troubles of bread making so they can be avoided, thereby making success sure.

Flour.

By far the most important ingredient in bread making is flour.

There are two kinds (but many brands) of white flour. Spring or hard wheat flour and Winter or soft wheat flour.

Spring or hard wheat flour is flour made from wheat sown in the spring. The flour is hard coarse grained and strong, it is therefore best adapted for bread making. While it can be used for pastry and cakes it is not near so good as winter or soft wheat flour.

Winter or soft wheat flour is made from wheat sown in the fall, and is soft and of very fine grain, it is not strong, it is therefore best adapted to pastry and

cake making. It can be used in making bread but is not as good as spring wheat flour.

It is therefore necessary if you wish the best results in the making of bread that you use a good grade of spring or hard wheat flour.

Water.

Next to flour the most important ingredient is water, the water used should be fresh and clean. Soft water soaks up flour more thoroughly and quicker than hard water and is therefore better.

Salt.

The salt used should be clean and of a good quality, coarse salt can be used and gives satisfaction, but fine salt dissolves quicker and better and consequently is better.

Sugar.

Any good grade of sugar whether it be granulated or brown will give satisfactory results.

Lard.

The lard used should be of a good quality and should be warmed until it is soft.

Yeast.

If you are using a yeast that is giving you satisfactory results stick to it. There will be found elsewhere in this book several recipes for making yeast. All of which are good and if made as directed will give excellent results.

SOME THINGS TO AVOID.

Although you may have selected a good flour and the rest of your materials may be first class in every respect, it is still possible to make a failure of your bread. Now to avoid making a failure after a selection of good materials, it will be necessary to guard against such troubles as sour bread, spots in bread and ropey places in bread, each will be dealt with separately and the cause of each and how to avoid the cause.

Sour Bread.

Sour bread is by far the most frequent cause of poor bread stuffs.

There are several causes of sourness.

1st. The cook or housewife will make her dough in a bowl or vessel that has some old dough or other foreign matter in it which has become sour, the dough soon takes up this sourness and once in the dough it works rapidly and the result is your bread stuffs is not good, it is more or less sour.

To avoid this sourness thoroughly clean the bowl or vessel and give it a good airing.

2nd. In making your dough you will get it too warm thus causing the yeast cells to work so rapidly that they work themselves to death, then sourness takes place and your bread stuff is sure to be a failure. To avoid this all that is necessary is to be care-

ful and not get your dough too warm, dough should be made luke warm in summer and blood warm in winter. A little practice and being careful is all that is necessary to get the temperature right, it is easy to learn and you will soon get it.

3rd. In making the dough you get it too cold, and then set it close to the fire leaving one side of it to the fire too long, it getting too warm, the yeast cells in the warm dough work themselves to death causing sourness to start up, then when you work up your dough to make it into loaves you work the sour dough all through the other dough, consequently your bread is sour in places. To avoid this do not let one side of your dough stay towards the fire but turn your bowl or vessel around a little every once and awhile.

Spotsi n bread are caused either from the dough getting too warm in one place as just described, causing sour bread in spots, but in case of spots the dough gets so sour that it turns dark, or in mixing you do not thoroughly mix, leaving hard lumps in the dough, the yeast cells do not have much affect on these lumps consequently they do not whiten or get soft and the result is lumps in your bread. To avoid spots treat same as to avoid sourness and mix dough thoroughly.

The cause of rope in bread is still puzzling many good bakers, but after careful study it is found to be more or less caused from the flour, therefore if you are bothered with rope in your bread the best thing to do is to try a new brand of flour.

HOME MADE YEAST.

Where bread is baked regularly say once or twice a week or oftener you will find this yeast to be a good one.

One medium size or two small potatoes.
Three tablespoons flour.
Three tablespoonful sugar.
One tablespoon salt.
Yeast.

Add enough water to make two quarts.

Peel and wash potato, boil in sufficient water until soft, take potato out and put in another bowl or vessel, letting water cool, thoroughly wash the potato, add flour and mix, add sugar and mix, add salt and mix, to this add the water the potato was boiled in and mix, dissolve one yeast cake in about half pint water (any brand of yeast will do,) (this is only to get the new yeast dissolved to ferment) add the dissolved yeast, then add enough water to make two quarts more or less of yeast, the temperature should be blood warm in cold weather and luke warm in warm weather, let yeast stand nine to twelve hours when it will be ready for use.

The above is for the start or first time you make the yeast. For making the yeast the second time and thereafter observe the following: Just before you use the yeast take out one pint, (for convenience put it in

pint self sealer and keep in cool, dry place) then when you make your yeast the second time put in the pint you took out and saved instead of the yeast cake.

Always save out one pint to put in the next making.

You will find it very convenient if you will make this yeast at night and let set until next morning when it will be ready to use.

Dry Hop Yeast.

Take half pound hops and boil in little more than two quarts water until hops begin to sink, put a quart of good flour, one-half cup sugar, one-fourth cup salt in a basin, strain the liquor from the hops into the flour, sugar and salt, boiling hot and stir it. If too thin add enough flour to make a stiff batter; be sure the flour is well scalded, or it will not keep as long. When luke warm mix into it three to six cakes of dry yeast dissolved in a little water, number of cakes depending on the size or two ounces compressed yeast dissolved in a little water. Cover it and let stand about twelve hours or until it has risen and fallen, then mix in enough cornmeal to make a dough and let it rise again, then roll out about half an inch thick and cut into two and a half inch squares, and dry in the sun. It will take three to five days to dry, and must be turned every day and taken in in the evening. It will then be ready for use.

TO MAKE BREAD FROM HOME MADE YEAST.

Take the home made yeast when ready and mix in enough flour to make a moderately stiff sponge, let rise until blubbers form and break, the sponge will then be ready to make into dough, if the sponge is not the right temperature add enough water to make it so, add about half pound soft or melted lard and mix well, then mix in enough flour to make a good dough. If winter wheat flour is used make a stiff dough and if spring wheat flour is used, make a soft dough. When dough is the proper stiffness, turn out of bowl or vessel on board and knead for ten to twenty minutes, working in all scraps, leaving the dough firm and smooth, put the dough back in the bowl or vessel and let rise. If you will notice when dough is first made it is firm and if you press your fist in it and take it out the dough will come back more or less. But when the dough has risen to such extent that when you push your fist down in it, and take it out the dough will sink or follow down the place, the dough is ready to again be turned out on board and shaped into loaves, and put in pan, let rise in pan for an hour or an hour and a half, or until the loaf has risen to almost twice its original size, it will then be ready to put in oven to bake, bake in good solid heat from forty-five to sixty minutes time depending on size of loaves.

DRY HOP YEAST BREAD.

Take one to two yeast cakes, dissolve in one quart of water of the right temperature Now mix in enough flour to make a medium stiff sponge, let rise until light or until you can see blubbers come up and burst, it will then be ready to make dough, put into this sponge one quart of water, be sure to get right temperature, while adding the water. Thoroughly mix the sponge, then add one-half cup sugar, tablespoon salt, and half cup of soft or melted lard. Now mix in enough flour to make a firm dough.

From here on follow the directions for Home Made Bread as they are the same.

TO MAKE BREAD WITH COMPRESSED YEAST.

Take one ounce or ounce and a half, the amount depending on the kind and strength, dissolve in one quart of water that is the right temperature, mix in enough flour to make a medium stiff sponge, mix well but do not beat or toughen, let it set until it has risen and fallen and it can rise and fall the second time if you so prefer. It will then be ready to use, add one quart of water being careful to get it the right temperature, mix sponge and water thoroughly, add to the sponge one-half cup sugar, little more than one tablespoon salt, half cup soft or melted lard, mix thoroughly, now

mix in enough flour to make the dough. If hard wheat flour is used make a soft dough, if soft wheat flour is used make a stiff dough, let the dough rise until light then make into loaves and put in pan, let rise again, then put in oven and bake.

GRAHAM BREAD.

Make sponge of white flour and treat same as for white bread until it is ready to make dough. To one quart of sponge add half cup molasses three tablespoons sugar, scant tablespoon salt, a little lard and enough water to make it the right temperature, mix well, then make dough using half graham flour and half white flour.

WHOLE WHEAT BREAD.

Follow same directions as for Graham Bread, but in making the dough use all whole wheat flour.

RYE BREAD.

Make sponge as for white bread, when ready to make into dough, to each quart of sponge add half cup sugar, half cup lard, tablespoon salt, water enough to make it the right temperature, mix well, then make dough using half rye and half white flour, make a stiff dough, and knead it well, then work off same as for white bread.

SALT RISING BREAD.

One of the most important points to be looked after in baking salt-rising bread is heat. It must have heat from start to finish. If you will make a box with a shelf in it, put the bread on the shelf and put a pan of hot water under it, and keep box and all in a warm place, the steam from the hot water will keep the dough moist, which will keep a hard crust from forming on your dough. Put three teaspoonsful of fine cornmeal and a pinch of soda (about one-twelfth of a teaspoonful) in a quart bowl. Put one cup milk and a tablespoonful of water in a basin and bring to a good, sharp boil. Pour this on your meal and soda, not too much at a time, stirring well all the time, so it will not be lumpy; this will make a very thin batter. Now put your bowl in a good warm,—not hot, place where the air cannot strike it and cover it up well with a cloth to rise. It will take from 12 to 15 hours. The heat must be just warm but constant. When your yeast is light take your bowl or vessel, put in one pound of flour, pour your yeast on the flour, and stir in with a large spoon. Now add one and one-fourth pints of water—not scalding, and make a thick batter. Set this in your box with the hot water under it, cover it over, keep it good and warm, but don't get it hot enough to scald. This will be ready in about an hour, tablespoon salt, half cup sugar, half cup lard, one and one-fourth pints

hot water and flour to make a firm dough. Cover up, set back in box with hot water under it, let it get a good start in the dough, this will take twenty to thirty minutes. Turn out on bread board and work well, shape into loaves and put in pan. Place in box with hot water under it, let rise. This bread must not rise as light as yeast bread. If it rises too much it will spoil it. It should never rise enough to crack on top. The oven should be hot enough to bake it in twenty to forty minutes all depending on the size of the loaf.

ROLLS.

In making rolls if you will make them at the same time you are making bread you will find it very convenient. You can take a part of your bread sponge and work into any kind of roll, coffee cake or raised doughnuts. If you wish to make rolls and no bread, make sponge in same manner and treat same as for bread.

PLAIN ROLLS.

To make plain rolls take part of your bread dough, making it into rolls, put in pan, setting them a little apart so they will have room to rise, when risen take a little cloth and some melted lard and grease the tops, have the oven hot enough to bake them in twenty to thirty minutes.

RING ROLLS.

Take one quart of sponge add one-half cup sugar, half cup lard, half a tablespoon salt, mix well, add about one pint water. In adding this water get the dough the temperature you want it, make a stiff dough and let rise, when light, turn out on your bread board and take rolling pin and roll about eight inches wide and one-fourth inch thick, grease with melted butter and fold, roll with the rolling pin a little, and then cut into strips half inch wide, take strip pull it a little longer, and at the same time twisting each end, now pinch the ends together, it will then be a round ring, let rise, grease with melted lard and bake, when baked make a little water icing (powdered sugar and water) and put a thin coat on each roll.

TWIST ROLLS.

To make twist rolls make dough same as for ring rolls, roll out the same twist and lay straight in pan.

CURL ROLLS.

Make same dough as for ring rolls, when dough is light turn out on bread board and roll out about six or seven inches wide and one-fourth inch thick, grease with melted butter and roll up same as jelley roll, take sharp knife and cut off pieces about half inch wide, set one cut side down next to pan, let rise, sprinkle with sugar and cinnamon and bake.

PARKER HOUSE ROLLS.

Make sponge same as for bread, but make it with boiled milk that has cooled to the temperature wanted, when sponge is light. To each quart of sponge add half cup sugar, tablespoon salt, half cup butter, and three eggs, mix well, then mix in enough flour to make medium stiff dough, let rise until light. You can make this dough into any shape you wish. The following shape is a very good one..

Roll round same as plain rolls, set to one side and let rise a few minutes. Now take a knife handle lay it crossways about center and press down almost mashing the roll into two pieces, grease with butter in place made by knife handle, then lay on side and mash open side together, put in pan with cut place just a little turned up, let rise, wash with egg and bake.

GRAHAM ROLLS.

Make same as for rolls, using same ingredients, but in making dough from the sponge use half graham flour. If you wish your graham rolls richer add more sugar and lard.

WHOLE WHEAT ROLLS.

Make same as for rolls, using same ingredients, but in making dough use all whole wheat flour, if you wish these rolls richer use more sugar and lard.

COFFEE CAKE.

Make sponge same as for bread or rolls, when sponge is light. To each quart of sponge add three-fourths cup sugar, three-fourths cup butter, tablespoon salt, four eggs or seven yolks, mix well, then mix in enough flour to make soft dough, when light turn out on floured bread board and roll out half inch thick, put in pan, when light wash with milk or cream, sprinkle with sugar and powder with cinnamon. If you like flavoring you can put in lemon extract to suit.

To make raisin coffee cake add raisins to the above.

DOUGHNUTS WITH YEAST.

Make dough same as coffee cake using same ingredients. But make the dough stiffer, when light, turn out on well floured bread board, roll out with rolling pin one-half inch thick, cut into squares or what ever shape you wish, or use doughnut cutter, set in warm place let rise, when light fry in hot grease, dip in sugar and powder with cinnamon.

TEA BISCUITS.

Six cups of flour.
Four and a half teaspoons baking powd
Three teaspoons salt.
Three ounces lard.
Two and a half cups sweet milk

Sift the flour, baking powder and salt together, then rub the lard into the flour, put in the milk and mix into a light dough. Do not work this dough very much, you will toughen it, roll out about half inch thick, cut with round cutter, set close together in pan, stick with fork and wash with cream or milk.

BAKING POWDER BISCUIT.

One quart flour.
Two rounding tablespoons baking powder.
One tablespoon salt.
One large tablespoon lard.

Sift flour, baking powder and salt together, mix in lard and pour in enough cold water or milk to make a soft dough, mix very light do not toughen by working, make dough just as soft as you can handle it, roll out to about half inch thick, cut with round cutter, put in pan and bake at once in hot oven.

SODA BISCUITS.

One-fourth teaspoon soda.
Two tablespoons baking powder.
Half pound lard.
One and a half pints buttermilk.
Half tablespoon salt.
Add flour enough to make the proper dough.

Take pan biscuits are to be mixed in, sift in about half the amount of flour, sifting in the flour at the

same time the baking powder, put in the salt and lard mix into the flour, dissolve the soda in part of the milk and add, then add the rest of the milk, mix, then add enough flour to make your dough the proper stiffness, work dough well, working in all the scraps, lay on well dusted bread board and roll out until almost half inch thick, cut with round cutter and bake in hot oven.

BOSTON BROWN BREAD.

Two cupfuls of corn meal.
One cupful of rye meal.
One cupful of graham flour.
One cupful of white flour.
One teaspoon salt.
Two tablespoon baking powder.
One-half cup molasses.
One quart of buttermilk or sour milk.
One-half teaspoon soda.

Put corn meal, rye meal and graham flour in bowl, put baking powder into white flour and sift into bowl, add salt and mix all together, dissolve soda and molasses in milk, add and mix well, it should be about the stiffness of muffins.

If fresh milk is used instead of sour milk use more baking powder and no soda.

Put in well greased deep tins with cover, fill them almost half full. Set in a pan with inch and a half water in it, put in stove, and bake about three and a

half hours, when about half baked, let stove cool down a little. Or bake in a steamer.

BEATEN BISCUIT.

Two pounds flour.
One pint milk, more or less.
Half pound butter.
Tablespoon salt.

Rub the butter in the flour, make a hole, add the milk with the salt in it and mix. When mixed beat it out into a medium thin sheet, fold it over and again beat it out into a medium thin sheet, repeat this until the dough is smooth and fine, then roll it to the thinness you wish your biscuits to be cut with small round cutter, dock with docker, or stick with fork if you have no docker, put in pan and bake in heat that will bake them thorough, giving them a nice light brown color, keep in a dry place, as this biscuit to be good must be very dry.

Another way is to cut into little squares, roll round, then mash flat and dock, bake same as directed above.

SWEET BISCUIT.

Two pounds flour.
Half pound lard.
Two tablespoons baking powder.
Half pound sugar.

One pint milk.

One teaspoon salt.

Mix and sift together the flour, baking powder, sugar and salt, then add the milk, mix up very light but thoroughly, roll out about half inch thick, cut with round cutter and bake in hot oven.

CORN MUFFINS.

Three-fourths cup sugar.

Three eggs.

Two and a half cups flour.

One and one-half tablespoonful baking powder.

One-half cupful butter.

Two and one-half cupfuls milk.

One cupful corn meal. Cream sugar and butter, eat in the eggs, add milk and mix well, sift the baking powder, flour and corn meal together, and mix in. Fill in well greased moulds and bake in hot oven.

WHEAT CAKES.

Two eggs.

One-half of a teaspoonful of salt.

One tablespoonful of sugar.

One-half cup sweet milk.

One teaspoonful baking powder.

Flour.

Sift together the baking powder sugar, salt and

about half as much flour as you think it will take, beat up eggs well and mix in milk, mix all together and add enough flour to make a soft batter, heat the griddle iron, grease well and bake quickly.

DOUGHNUTS WITH BAKING POWDER.

One and one-fourth cupfuls granulated sugar.
One-half cup butter.
Three eggs.
One pint milk.
Four cups flour.
One tablespoonful baking powder.
Cinnamon or lemon flavor.

Whip the sugar, butter and eggs together, add the milk and flavoring, mix well, sift the baking powder and flour together and mix in, roll out to thickness desired, cut with doughnut cutter and cook in hot grease, dip in granulated sugar and powder with cinnamon.

DOUGHNUTS. No. 2.

One and one-fourth pounds sugar.
Three ounces butter.
One egg.
One-fourth teaspoon salt.
Teaspoonful spices and extract.
One quart milk or water.
Three-fourths ounce baking powder.

Enough flour to make a medium stiff dough.

Follow same directions as for making doughnuts with baking powder.

DOUGHNUTS. No. 3.

Four pounds flour.
One-fourth pound butter.
One and one-fourth pound sugar.
One quart milk.
Six eggs.
Two and one-half ounces baking powder.

Rub sugar, butter and eggs together add milk and mix in, then add the flour with the baking powder sifted in it. Then treat same as for any other doughnut.

PASTRY

GENERAL REMARKS.

Use the very best materials in making pastry. The flour should be of a good quality and free from mould or must. The lard or butter should be good and clean and if the butter is very salty it should be washed a little in cold water. The water used should always be cold, in hot weather use ice water.

When the crust is made it makes it much more flaky and brittle if covered with a cloth and set in a cool place for half hour or hour, in summer it should be placed in the ice box.

It improves pie crust to add a little baking powder. One teaspoonful to a quart (one pound) of flour is sufficient.

Pie crust can be kept a week or more and the last will be just as good as the first, if put in a tightly covered dish, and set in a cool place in cold weather and put in the ice box in warm weather, you can then make fresh pie every day with little trouble.

Baking pastry requires a good solid heat. To get a nice bake on your pastry have the oven hot with a good bed of coals in your fire box so you can keep your oven at the right temperature. You can try your oven and see how hot it is by sprinkling a little flour in it, if the flour stays white quite awhile your oven is too cold, if the flour browns in a little while it is right, and if it browns quick and then burns it is too hot.

Pie tins should be greased with good butter or lard before being used. It adds very much to the bottom crust if tin is dusted with cracker meal, always after dusting turn tin over and knock out the loose meal.

In making liquid pies such as pumpkin, custard, etc., or hot fruit pies, it is much better to bake the bottom crust a little before putting in the filling. Always stick the crust in a few places with a fork before putting it in the oven, this keeps the steam from forming under it and raising it up. Baking a little before filling keeps the crust from being sodden.

If you do not bake the bottom crust always let the filling cool before putting it in.

PUFF PASTE.

One pound of flour, one pound of good fresh solid butter, two teaspoonfuls baking powder, one egg, a teaspoonful salt, a tablespoonful sugar and a cupful

ice water more or less, just enough to make a medium stiff dough. Half fill a bowl or pan with cold water. Wash the butter in this, working it with the hands until it is light and waxy. This takes out the salt and buttermilk, and lightens it, so the pastry is more delicate. Divide the butter half and half, press out into thin sheets and put in a pan of cold water to harden, mix the salt, sugar, baking powder and flour together, rub into this one sheet of the butter, whip the egg into a little of the water and add, then add enough water to make medium stiff dough. Sprinkle the board lightly with flour. Turn the paste on this and roll out quickly and lightly with the rolling pin. Do not break the paste. Roll from you, and to either side. When it is about one-fourth of an inch thick, take the remaining butter draining as much of the water off as possible and breaking it into little bits spread them over half the paste sprinkle very lightly with flour. Fold the paste that has no butter on it over the butter then fold again and roll out to about one-third of an inch this time, fold the dough in from the sides, not letting the edges touch, then fold in from the ends and roll again. Repeat this four times if for pies. But if for pastries tarts, etc., repeat six times. Use as little flour as possible while rolling, excess flour ruins it. Place on the ice to harden, when it has been rolled the last time. It should stay on ice at least an hour before using. In hot weather if the paste gets sticky while rolling it

out, place on ice a few minutes, as soon as it gets chilled it will roll much easier.

PLAIN PUFF PASTE.

One pound of flour, one pound of butter, and ice water enough to make a medium stiff dough. Rub the butter into the flour, add the water and mix into dough. Turn out on dusted board and roll out until one-fourth inch thick, fold in from the sides, do not let the edges touch, then fold in from the ends, fold over again, set in ice box or cold place for half hour, then take out and roll out and fold as before. Repeat and set in ice box or cool place again for half hour, then roll out and fold twice more. Then set in ice box for one hour before using. Do not use much flour for dusting while rolling.

PATTIES OR SHELLS FOR TARTS.

Roll out puff-paste to about one-fourth inch in thickness, cut out with medium size cutter, take a smaller cutter and cut inside the large cutter leaving a ring. Put in oven and bake. When done take a small knife and cut the center raised crust out. May be used for oyster or veal patties or filled with jam, jelly or preserves, as tarts. Or if you have patty pans you may line them with puff-paste, they will be fine filled with jam, jelly or preserves, and covered with meringue

(one tablespoonful of sugar to the white of one egg well beaten) and browned in oven. If cutters are dipped in hot water the edges will rise higher and be smoother.

JELLY TARTS.

Make a good puff paste, roll out very thin, cut into pieces about three inches square, wash with well beaten egg, then turn the corners in to the center, bake in hot oven, when cool put little squares of jellie in the center.

CREAM TARTS.

Line patty tins with a good puff paste and bake, when shells are cool, fill with sweetened whipped cream, lay on the cream a little jelly.

FRUIT TARTS.

Line patty shells with puff paste rolled very thin, bake in a hot oven until a light brown, fill the shells with fresh sweetened fruit, cover with sweetened and flavored whipped cream.

CUSTARD TARTS.

Line patty pans with best puff paste rolled out very thin, bake in hot oven until a delicate brown, then fill with the following which must be cooked first:

Four eggs, two cups milk, tablespoonful cornstarch, one cupful sugar, two teaspoonsful vanilla, cover with meringue and brown.

APPLE TARTS.

Make shells out of rich puff paste and fill with the following, which must be cooked first. Two cups apple sauce, two eggs, one cupful rich cream, juice of one lemon, one and one-fourth cupful granulated sugar. Make meringue to go on top and brown.

PLAIN PIE CRUST.

Rub into one pound of flour half pound of lard, add a pinch of salt, add enough cold water to make a soft dough, work just as little as possible.

GOOD PIE CRUST.

Rub into one pound of flour four ounces of lard and four ounces of good butter, add a pinch of salt, add enough cold water to make a soft dough, do not work it any more than to get it mixed, the dough should be just as soft as you can handle it.

RICH PIE CRUST.

Sift one teaspoonful baking powder in one pound of flour, rub into this eight ounces of good butter, add a pinch of salt, add enough cold water to make a soft

dough, do not work, mix it just as light as you can, just so there is no dry flour left, put in ice box or cold place and let set for an hour or more, it will then be ready to use.

HOW TO MAKE A PIE.

After making the pie dough take a portion of it and lay on well dusted board, dust the dough on top just a little, take rolling pin and rub a little flour on it, make two rolls side ways, then dust the dough again if sticky, then proceed by rolling to and from you, roll until the crust is the thinness desired, about one-eighth inch is about right. Rolling out the crust this way you do not have to turn it over and over, which ruins crust to a certain extent, when not turned it makes it flaky and crisp. Now fit the rolled out dough to the pie pan, cut the edge all the way around, take dough cut off and some fresh dough and roll as before, the top crust should be a little thinner than the bottom, when rolled to thinness desired, fold over until it looks like a half crust, take a sharp knife and cut several places along the doubled edge, this is for the steam to escape. Now fill your pie plate with your filling, lay top crust on pie and turn back the laped part of the crust press around the rim sealing the two crusts, take a fork and mark around the edge, dipping the fork in flour occasionally to prevent sticking, brush the loose flour off the top and bake in rather a quick

oven until a light brown, and the filling boils up through the cut places in the crust.

If you wish a gloss on your pie wash the top with an egg before baking.

HOW TO PREPARE FILLINGS FOR PIES.

Never soak any pie filling over night. Dried or evaporated fruit such as peaches, apricots or apples should be cooked until swelled. About one quart of water to half pound of fruit. When fruit is cooked tender stir in about cup and a half granulated sugar. Amount of sugar depending on the sourness of the fruit, add a pinch of salt.

It improves fresh berry pies to mix the berries with sugar and let stand over night, then drain the juice off and boil adding a little corn starch, pour this back on the berries, they will then be ready for pie.

MINCE MEAT FOR PIE.

Two pounds of apples chopped fine.
One and one-fourth pound of washed and cleaned currants.
One and one-fourth pounds of lean boiled beef, chopped fine.
Four ounces citron.
One orange and two lemons grated and the juice.

One and one-half pound of cleaned seedless raisins.

One and one-fourth pounds brown sugar.

Half nutmeg, grated.

Four tablespoonsful of mixed ground spices.

Brandy, wine or cider to taste, add enough of the beef broth to moisten well.

MINCE PIE.

Line well greased and dusted pie tin with your pie crust. Put in the mince meat. Put on top crust with a number of holes cut in it, bake until a light brown, and until the mince meat in the pie boils up through the cut places in the crust.

LEMON PIE. No. 1.

Boil half cup apples and one cup sugar in one and one-half cupsful of water until apples are soft. Dissolve two tablespoonsful cornstarch in a little cold water, stir into cooked apples while cooking, remove from the stove and when cool add two eggs, pinch of salt, juice and grated rind of one lemon, and teaspoonful good butter. Run through colander and fill pie pans lined with your pie crust, bake in hot oven, when baked, beat the whites of two eggs adding two tablespoonsful sugar, spread over top and set back in oven until brown,

LEMON PIE. No. 2.

Squeeze out the juice of two lemons, and grate the rind in a deep dish, add a cup and a half of granulated sugar and two tablespoonsful flour, or one of cornstarch, and mix, add the yolks of three eggs (saving the whites) juice of lemons and a small table spoonful butter, whip up thoroughly, add two cups water and mix, set this into another dish containing water and boil until it thickens. Remove it from the fire and when cool, pour it into deep pie tin lined with your pie crust, bake, and when done have the whites beaten stiff with two heaping tablespoonsful sugar, spread this over the top, return to the oven and let brown.

LEMON PIE. No. 3.

One cupful of sugar, the yolks of three eggs, one tablespoonful soft or melted butter, one heaping tablespoonful of flour or one heaping teaspoonful of cornstarch, and the juice and a little of the rind grated, whip this up thoroughly, then add one cupful water and mix. Put in pie tin lined with your pie dough and bake thirty-five or forty minutes, when baked have the egg whites beaten stiff with a tablespoonful sugar added, spread over the top and return to the oven and let brown.

If the above filling is boiled in a double boiler a

little before putting in pie crust it will be some better.

LEMON PIE. No. 4.

Grate the rind and use the juice of one lemon, add three-fourths of a cup of sugar, a tablespoonful of melted butter, and the yolks of two eggs, whip this up thoroughly, then add a scant pint of milk with two tablespoonsful of cornstarch dissolved in it. Put in pie tin lined with pie dough and bake, when baked have the whites of the eggs well beaten with two tablespoonsful sugar added, spread on top of pie and return to oven and brown.

COOKED GREEN APPLE PIE.

Take as many apples as you wish for your pies, peel and core them, also cut out all defective and rotten places, put in dish, add a little water and put on stove and let cook, when soft sweeten to taste, let cook just a little longer stirring them well then let cool, when cool flavor with lemon or lemon juice, cinnamon or nutmeg, line pie tin with your pie dough and bake in solid heat until a light brown.

CANNED APPLE. No. 1.

Take the apples out of the can, pour off the liquor, and chop up the apples, sweeten to taste, add tablespoonful melted butter, flavor with nutmeg, cinnamon or the juice of one lemon, line pie pan with your pie

crust, put in the filling, put on top crust and bake in hot oven until a light brown.

CANNED APPLE. No. 2.

Take the apples out of the can, put the juice in dish and apples in another, chop up the apples adding one-half cup of granulated sugar to each pie. Put the juice on the stove and let come to a boil. Dissolve a little cornstarch in cold water and stir in enough to make it a little thick, add the juice of half a lemon, or flavor with cinnamon or nutmeg, stir well then, mix into the chopped apples.

Line a pie pan with your pie crust and fill, put on top crust. Top crust must have several places cut in it to let the steam escape. Bake in hot oven until a light brown.

APPLE MERINGUE.

Take two cups of cooked apples, dried, canned or fresh, mix in one cup sugar more or less, amount of sugar depending on the sourness of the apples, stir in the juice of half a lemon, beat the whites of two or three eggs stiff, adding a pinch of salt. Now mix the egg whites into the apples, (the apple must be cool). Line pie pan with your pie dough and fill, for top crust lay strips one inch wide and one inch apart across the pie, then lay more strips across the other way, forming a sort of chequer board. Put in oven and bake a light

brown.

If preferred the egg white can be put on top and not mixed in, but in this case the pie must first be baked, then the white put on and browned.

SLICED APPLE PIE.

Take good sound apples, peel, quarter, and cut out the core, then slice into thin, slices. Line your pie pan with your pie dough, fill with the sliced apple, sprinkle over the apples half cup granulated sugar, more or less amount of sugar depending on sourness of apples. Scatter little pieces of butter over it and flavor with the juice of half a lemon, cinnamon or nutmeg, sprinkle with a little flour. For top roll out your dough and cut into strip one inch wide and long enough to reach across the pie, lay across the pie about an inch apart, then lay strips cross the other way in like manner. Put in oven and bake until a light brown, and the apples are done.

APPLE CUSTARD PIE.

Take one cupful of well cooked dried, fresh or canned apples, mash and rub through colander, add half cup granulated sugar, more or less, amount depending on the sourness of the apples. Now mix the yolks of two eggs, three tablespoonsful sugar, one heaping tablespoonful of cornstarch or two of flour,

one pint of milk and a pinch of salt, whip this well, then set on stove and let it come to a boil, then add apples and mix, take off and let cool, when cool put in pie pan, lined with your pie dough and bake, when baked have the whites of the eggs whipped stiff with two tablespoonsful sugar added, spread on pie and return to oven and let brown.

This can be made without boiling the custard.

PLAIN CHERRY PIE.

Wash and seed enough cherries for one pie, to each cup of cherries take three-fourths cupful sugar more or less, amount of sugar depending on the sourness of your cherries, line pie pan with your pie dough and fill, sprinkle a little flour over the cherries, put on top crust and bake in hot oven until a light brown and until the filling boils up through holes in crust.

CHERRY CUSTARD PIE.

Line a pie plate with your pie dough, lay enough cherries in bottom to make about one-third of the thickness of the pie. Make a custard of the following: Yolks of two eggs, three tablespoonsful sugar, one tablespoonful cornstarch or two of flour, one cup of milk and a pinch of salt, whip this, thoroughly mixing it, pour on cherries and put in stove and bake, when baked have ready the whites beaten stiff with two

tablespoonsful sugar added, spread on top and return to oven and brown.

BEST CHERRY PIE.

Line a pie tin with your pie dough and put in enough washed and seeded cherries to make about one-third the thickness of the pie, dissolve one ounce of gelatin in one pint of water, add two tablespoonsful of granulated sugar, mix well, pour over the cherries and bake, when done let cool a little. Then have ready the whites of two or three eggs whipped stiff with two tablespoonsful of sugar and a pinch of salt added. Let pie cool a little and spread the whites on it and return to oven and brown.

RAISIN PIE.

Stir and wash two cups raisins, put them into a stewpan, with one and one-fourth cupfuls cold water and three-fourths cupful sugar. Cover tight and let come to a boil, then simmer for fifteen or twenty minutes. Make a smooth paste of some flour and cold water, pour in enough to thicken a little, must stir constantly while pouring in the paste, or it will be lumpy, add a tablespoonful butter and a teaspoonful lemon extract. When cool bake between two crusts in a hot oven until a light brown.

PLUM OR DAMSON PIE.

Use good ripe plums or damsons, wash thoroughly. Line a deep pie tin with a rich crust, fill with the damsons or plums, if they are free stone damsons they should be seeded, sprinkle over them enough granulated sugar to sweeten them, then sprinkle over the sugar one tablespoonful flour, put a small piece of butter in, put on top crust and baek in a moderate oven until a light brown and the filling boils up through the cut places in the crust.

TRANSPARENT PIE.

Two cups sugar.
One-half cupful butter.
One and one-half cupfuls cream.
Six eggs.
Half teaspoonful vanilla.

The above is enough for two pies, cream the sugar and butter, beat the yolks and whites of the eggs separately, whip in the yolks, leave out enough of the whites for the top, add rest and mix, add the cream and mix, add the flavoring and mix. Line a deep dish with a good crust and bake in a moderate oven until a delicate brown. When done take the remaining egg whites, add sugar and flavoring, spread on top, return to the oven and brown.

CUSTARD PIE.

Yolks of two eggs, save whites.
Three tablespoonsful sugar.
One and half tablespoonsful cornstarch or two heaping tablespoonsful flour.
One pint milk.
One pinch salt.

Mix all together and whip thoroughly, put in pie plate lined with your pie crust, bake in hot oven, when done have ready the whites beaten stiff with two tablespoonsful sugar and a pinch of salt added, spread over pie and return to oven and brown.

CREAM PIE.

Three cups cream.
Three tablespoonsful cornstarch.
Yolks of three eggs.
One tablespoonful lemon extract.

Take cream, cornstarch and yolks and whip together, then put on stove and boil until it thickens, take off stove and stir in lemons. Line pie tin with your pie dough and bake in oven, stick pie dough with fork before baking, this will let the steam from under it, keeping the crust from raising up, put in filling and bake, when baked have ready the whites beaten stiff with half cup sugar added, spread on top and return to oven and brown.

CREAM PIE. No. 2.

Three cups milk.
Two eggs.
Three tablespoonsful cornstarch
One teaspoon lemon or orange extract.

Whip together the eggs, milk, extract and cornstarch until smooth. Put in pie tin lined with your pie dough and bake in hot oven.

COCOANUT PIE.

Yolks of three eggs.
Three tablespoonsful of sugar.
One tablespoonful cornstarch.
Half cup of granulated cocoanut.

Whip together the eggs, cornstarch and sugar, and add the cocoanut, put in pie tin lined with plain pie crust and bake, when baked have ready the whites beaten stiff with half cup sugar added, spread over top and return to oven and brown.

PLAIN CHOCOLATE PIE.

One-fourth of a cupful grated chocolate, one pint of water, yolks of two eggs, (save the whites) two tablespoonsful cornstarch or four of flour, half cupful of sugar, and teaspoonful vanilla, dissolve the chocolate in part of the water by putting it on the back of the stove and let simmer, add the rest of the water, egg

yolks, cornstarch, and sugar, whip all together, put on stove and boil until it thickens, add vanilla. Line pie plate with your pie dough, set another pan the same size in it and bake, when half done, take pan out, and bake done, then pour in filling, whip the whites of the eggs stiff, add two tablespoonsful of sugar, spread on top and set in oven and let brown.

BEST CHOCOLATT PIE.

Take one-third of a cupful chocolate, grated; one pint of milk, one-third of a cup sugar, three eggs, and one teaspoonful vanilla. Dissolve the chocolate in a little of the milk, whip up the eggs and sugar in the rest of the milk, pour in when chocolate is dissolved. Put on stove and let boil for three minutes. Line pie tin with your pie dough and bake, the dough should be stuck with a fork, or another pan the same size set in it, to keep crust from raising up, when done pour in the filling, let cool a little, then beat the whites of two eggs stiff with two tablespoonsful sugar added, spread on to top, dust with sugar, set in oven and brown.

PLAIN RHUBARB PIE.

Cut the leaf off the stem and pull the skin off, cut into small pieces. Line pie pan with your pie crust and fill with the rhubarb, to each cupful of rhubarb

take half cup sugar, sprinkle this on the rhubarb, sprinkle with a little flour or cornstarch, put on top crust, then put in oven and bake until the crust is a light brown, and the rhubarb is cooked done.

GOOD RHUBARB PIE.

Cut the ends off the stem and peel the skin off, cut into small pieces, to each cupful of rhubarb take half cup sugar, put sugar on rhubarb and let set over night, next morning strain the juice off and set on the stove and cook, when boiling add the rhubarb and cook until tender, dissolve a little cornstarch or flour in cold water, and pour in enough to thicken a little. Line pie pan with your pie dough and put in the filling (the filling should be cooled before going in crust) put on top crust and bake in hot oven until the crust is a light brown.

BEST RHUBARB PIES.

Cut the ends of the stalk and pull the skin off, cut into small pieces, cover well with sugar and let set over night, next morning drain the juice off and put on stove and cook, when it comes to a boil add the rhubarb, cook until tender, take off stove and let cool, when cool add one or two eggs, half cup cracker meal and pinch of salt to each pie, mix all together. Line pie pan with your pie crust, fill, put on top crust and bake in a hot oven until a light brown.

PLAIN GOOSEBERRY PIE.

Stem and wash as many gooseberries as you think it will take for your pie, for each cupful of gooseberries take half cupful sugar, or more, amount of sugar depending on ripeness of berries. Line your pie pan with pie dough and fill with berries, sprinkle the sugar over them, then sprinkle some flour or cornstarch over the sugar, put on your top crust, be sure and make the bottom and top crust stick together around the edge, and cut a number of holes in the top crust, bake in hot oven until a light brown.

BEST GOOSEBERRY PIE.

Take enough gooseberries for one pie, stem and wash them, for each cup of gooseberries take half cupful sugar, add just a little water to start them to cook, put on stove and cook until done, let cool, when cooled mix in one egg and half cupful cracker meal to each pie. Line pie pan with pie dough and fill with the filling, put on the top crust and bake in hot oven until a light brown.

ORANGE PIE.

Grate the rind and use the juice of one large or two small oranges, add to this one-half cupful sugar, the well beaten yolks of two or three eggs, (saving the whites for frosting), one tablespoonful flour, or one

and one-half teaspoonsful cornstarch, tablespoonful melted butter, and one cup water, mix all together thoroughly. Line pie pan with pie crust and fill, bake in a hot oven until filling gets thick, when done, have ready the whites beaten stiff with three tablespoonsful sugar mixed in, spread on top, sprinkle with sugar and put in oven and brown.

FRESH CURRANT PIE.

Stem and wash the currants, then mash, to each cup of mashed currants add one cupful granulated sugar and one well beaten egg. Line pie pan with pie dough and fill, put several little pieces of butter over the filling, put on top crust and bake in hot oven until a light brown and until the filling boils up through the holes in crust.

If the currants are very green they should be cooked a little before going into the pie.

DRIED APRICOT.

Wash and pick over the dried apricots, put in pan, add a little water and cook until soft, when soft sweeten to taste stirring in the sugar, then let cool. Line pie pan with plain pie crust, fill, put on top crust and bake a light brown.

DRIED APRICOT. No. 2.

Wash and pick over the dried apricots, put in pan,

add a little water and cook until very soft, run through colander, sweeten to taste. Line pie tin with plain pie dough, fill, put several little pieces of butter over the top, cover, and bake a light brown.

FRESH APRICOT.

Cut out the bad places, and cut off the seed and wash. Line pie pan with plain pie crust and fill, sprinkle over with three-fourths cupful granulated sugar, more or less amount depending on the sourness of the fruit and the size of the pie, sprinkle a little flour or cornstarch over the sugar, and put several little pieces of butter over it, cover with top crust and bake in hot oven until the crust is a light brown and the filling boils up through the holes in crust.

APPLE APRICOT PIE.

Apricots are so rich that they do not make an extra good pie. Take half enough fresh or dried apricots and half enough fresh or dried apples, put them in a pan, add a little water, boil until soft, then run through a colander, sweeten to taste and let cool. Line pie dish with pie dough and fill, put a tablespoonful melted butter over the filling, sprinkle with a little cinnamon. Put on top crust and bake a light brown.

BLACKBERRY PIE.

The blackberries should be picked over and

washed, drain all the water off. To each cupful of blackberries take half cupful sugar more or less, amount depending on sourness and ripeness of the berries. Line pie tin with plain pie dough and fill, put several little pieces of butter on, then put on top crust and bake until a light brown and the filling boils up through the holes in the crust.

DEW BERRY PIE.

Make same as for blackberry pie.

FRESH PEACH PIE.

Peel enough peaches and slice into thin slices, to each cup of sliced peaches add half cup sugar. Line pie pan with pie dough and fill, put tablespoonful melted butter over the peaches and sugar. Put on top crust and bake a light brown and until the fruit boils up through the holes in the crust.

CANNED PEACHES.

Chop the peaches up fine, sweeten to taste, fill pie pan lined with pie crust, flavor with a little butter. Put on top crust and bake in hot oven.

PLAIN DRIED PEACH PIE.

Pick over and wash the dried peaches, add a little water and cook until soft, stir in enough sugar to

sweeten, let cool. Line pie tin and fill, bake in hot oven.

GOOD DRIED PEACH PIE.

Pick over and thoroughly wash the peaches for your pies, add a little water and cook until very soft, then run through a colander, for each cupful peaches take almost half cupful sugar stir together, fill pie tin lined with dough put tablespoonful butter over top, of filling, put on top crust and bake in hot oven.

PLAIN PUMPKIN PIE.

One pint of fresh cooked or canned pumpkin.
One and one-half cupfuls sugar.
Two tablespoonsful flour.
Four eggs.
One pint milk.
Cinnamon, ginger and salt to taste.

Mix the pumpkin, sugar, flour and egg together, whip this up well, add the cinnamon, ginger and salt and mix, add the milk little at a time, stirring it in, when milk is all in. Line pie tin with puff paste or pie dough, fill with the filling and bake in a hot oven.

GOOD PUMPKIN PIE.

Peel the pumpkin cut into small pieces, add a little water and boil until very soft, mash and run

through colander, or use canned pumpkin. To each pint of pumpkin add the following:

One-half cupful sugar.
Half cupful good molasses.
Two eggs.
Two teaspoonsful cinnamon.
Two teaspoonsful ginger.
One teaspoonful salt.
One tablespoonful flour.
One cupful milk.

Mix pumpkin, sugar, molasses cinnamon, ginger, salt and flour, whipping them well, beat eggs, add and mix, add the milk and mix. Line deep pie tin with puff paste or pie dough, put in the filling and bake in a hot oven until a light brown.

BEST PUMPKIN PIE.

Take the whole pumpkin, put in pan and set in oven and let bake four to five hours, when done cut the pumpkin open, scrape out the seeds, then scrape out the meat in a dish, run this through a colander. To one pint of pumpkin add the following:

One cupful sugar.
Half cup best molasses.
Four eggs.
One and one-half cupful thick sweet cream
Three teaspoonsful ginger.
One teaspoonful cinnamon.

One-half teaspoonful salt.

Two teaspoonsful cornstarch.

To the pumpkin add the sugar, molasses, ginger, cinnamon and salt, dissolve the cornstarch in the cream, then add and thoroughly mix, beat the yolks and whites of the eggs separately, add the yolks and mix, then add the whites stir in lightly. Line deep pie pan with puff paste or best pie crust, fill and bake in a hot oven until a light brown. Then cover top with whipped cream sweetened a little.

SWEET POTATO PIE.

One and one-half cup boiled and pulped sweet potatoes.

One and one-half cupfuls milk.

Three-fourths cup sugar.

One-half teaspoonful lemon or two tablespoonsful brandy.

Yolks of two eggs (save whites.)

Mix the potato, milk, sugar, eggs, salt and flavoring all together. Line a pie tin with a rich pie dough and bake in a hot oven until a light brown. Beat the whites stiff, adding tablespoonful sugar, spread on top and return to oven and brown.

SLICED SWEET POTATO PIE.

Peel the potatoes and bake, when cool slice in small slices into a deep pan lined with a good crust,

lay a layer of slices, sprinkle with sugar, repeat until pie is filled, put two tablespoonsful melted butter in, pour in a little milk or cream, put on top crust and bake in hot oven a light brown.

PLUM PUDDING.

One pound sugar.
One pound raisins.
One pound currants.
One-half pound citron and orange peel.
One pound suet chopped fine.
Five eggs.
Three teaspoonsful soda.
Three teaspoonsful cinnamon.
Two teaspoonsful salt. . .
One pint water.
Flour enough to make medium soft dough.

Mix all together, put in sack and boil for five hours. Let set in cool dry place for one month. When you want to use it heat and serve with wine or brandy sauce.

PEACH DUMPLING.

Take good, fresh, ripe fruit, wash and peel, cut into halves, taking seed out. Make a good rich puff paste and roll out one-fourth inch thick, cut into squares large enough to cover a peach. Take two

halves of the peaches and put together, fill the hole left by the seed with granulated sugar, and put a small piece of butter on top, set in the center of the square piece of puff paste, take the corners and fold over, making a ball, set in pan smooth side up, bake in moderate oven until a nice brown. Serve with whipped cream or cream sauce.

APPLE DUMPLING.

Take good sound ripe apples, wash, peel and cut the core out with a core cutter. Make a good puff paste or pie dough and roll out to one-fourth inch thick, cut in squares large enough to cover the apple. Wash squares of dough with egg, set apple in center of dough, fill hole in center with sugar, put a piece of butter on top, flavor with cinnamon, nutmeg or juice of lemon, take corners of dough and fold over the apple making a ball, set in pan with folded side down. Bake in moderate oven until a light brown. Serve with sweetened whipped cream or cream sauce.

FRUIT ROLL.

Take any kind of pie fruit that is not too juicy. Make puff paste or a good pie dough, roll out to one-fourth inch thick, spread the filling all over it, except about an inch around the edge, roll up same as jelly roll, seal the ends and lay in pan with the joined side down, bake in moderate oven until a nice brown, cut

into slices and serve with sweetened whipped cream, or the following sauce: One cup water, one teaspoonful cornstarch, two tablespoonsful melted butter, half cupful sugar, lemon flavoring, mix the cornstarch and water, add the rest and cook.

CAKES

GENERAL DIRECTIONS.

As so much depends on good ingredients in cake making, each ingredient will be dealt with separately.

Flour.

Flour is one of the most important ingredients used in cake making, so much depends on the flour that it is absolutely necessary to have the best if you wish your goods to be first class.

The best flour for cake making is soft wheat, also called pastry flour, this flour is ground fine, and is especially adapted to cake making. You can make cake from hard wheat flour but you must learn how to use it, as a general thing you should use a little less, much depending on the strength and milling of it. As there are so many brands of this kind of flour it is impossible to give a rule that will suit all. The only way is to buy a good brand, learn how to use it and stick to it.

Flour should always be kept in a dry place, before using it for cake, it should be well dried out, but

never mix warm flour into cake, it should always be cool. Always sift the flour before using it.

Butter.

Butter is another important ingredient, it should always be thoroughly washed in several waters, the waters always being cold enough to keep the butter firm. Washing takes out the salt and buttermilk and makes it fresher thereby making it easier to cream.

It is hard to make good cake, using butter that has butter coloring in it. It won't cream white. Oleomargarine is not a good substitute for butter in cake, but if you have to use it always use less than the recipe calls for. Cottolene comes nearer filling the place of good butter than anything else. But in using it only use about three-fourths as much as the recipe calls for butter if a recipe calls for one pound butter use twelve ounces cottolene. If your butter is strong use more flavoring.

Sugar.

Any good grade of sugar will give good results, but for best results and ease of working use powdered sugar.

Flavoring and Baking Powder.

There are so many different brands of flavoring and baking powder, that it is impossible to tell just how much to use, buy a good brand and learn to use it, and stick to it, and if the amount given in the recipe,

in your judgment is not enough or is too much change to suit yourself.

Eggs.

Eggs should be fresh if you wish good flavored and good looking fine grained cake. Eggs should always be beaten up cold, in whipping the air into the egg if it is warm the walls of the air cells are weak and they soon break returning to liquid again, they are then hard to beat up again, but when they are cold it makes the air cells strong and once whipped up they stay, provided nothing warm is mixed in with them, therefore you can see that it is very necessary to have the other ingredients a little cool.

For many years it has been customary to beat the yolks and whites separately, and many of the recipes in this book contain this in its instructions accompanying the recipe, this is done simply because it has been the custom. It is now being argued by many of the best workman in the baking trade that finer cake is made where the butter and sugar is creamed and the eggs are added one or two at a time and either whipped in with a good strong egg whip or creamed in with the hand. It is recommended that you try both ways and see for yourself which is the better way, this applies to where whole eggs are used. Where whites only are used they should be whipped stiff. A pinch of salt or soda added to eggs makes them beat easier. And always whip the same direction.

Other Materials.

Soda should always be dissolved in a little water or milk. Baking powder and cream of tartar should be sifted with the flour.

All fruit such as raisins, currants, figs, etc., should be carefully picked over, and washed if necessary, then dried on a cloth near the fire. If not well dried the cake in which you put them will be heavy. Fruit should be rubbed in flour and the surplus flour shook off.

Use ground spices or pulverize them.

How Moulds and Tins Should be Prepared.

Cake pans should be thoroughly cleaned and greased, unsalted butter is the best, let a little butter melt the salt will sink to the bottom, large pans should be lined with paper which should also be well greased, if the mould is not large enough you can let the paper extend above the mould, at least two thicknesses should be placed in the bottom, layer cake tins should be well greased then dusted with flour, then turned over and all surplus flour jarred out.

The Oven and How to Bake.

The oven should be moderately hot, it should be heated up before the cake is ready to go in. One way to tell if the oven is right is to put a small spoon of flour in the oven if this turns a nice brown in about five minutes the oven is alright, another way is to try it with a little

of the dough. Do not open the oven door often when cake is in the oven the cold air won't do it any good, if the oven is too hot put a paper over the cake and try and regulate your fire. Be very careful not to jar the cake while baking, it will fall if you do. The best and easiest way to tell when the cake is done is to stick a broom straw in it if the straw comes out clean the cake is done. You can tell when layer and small cookies or cakes are done by pressing the finger down on them just a little if the cake raises back not leaving the impression made, the cake is done, but if the impression stays there the cake must bake longer. Cakes with molasses or fruit in them do not need as much heat.

Mixing Cake.

Never stir around after the butter and sugar are creamed, always mix from the bottom up and lap it over, this laps air into the cake dough and produces little air cells, which causes the dough to puff and swell when it comes in contact with the heat while baking.

It takes work and experience to make good cake, if you will learn to do three things you will have no trouble, they are select good materials, cream and mix properly and be careful in baking.

CHRISTMAS FRUIT CAKE.

One pound good butter.
One pound powdered sugar.
One pound flour.

One pound currants, cleaned and dried.

Twelve eggs.

Heaping teaspoonful each of ground ginger, cinnamon and mixed spices.

Lemon flavoring.

One pound mixed citron, lemon and orange peel.

Half pound figs cut fine.

Half pound dried cherries.

One pound raisins, stoned.

Cream the butter and sugar, beat the whites and yolks separately, and add to the creamed butter and sugar,add next the cinnamon, ginger, spices and flavoring, mix thoroughly, put the fruit in the flour and mix, then add, mixing in very lightly but thoroughly, grease mould and line with two or three thicknesses of paper greasing the paper with unsalted butter, bake in a slow oven until done, decorate to suit yourself.

LARGE FRUIT CAKE.

Two pounds good butter.

Two pounds powdered sugar.

Two and one-fourth pounds flour.

Eighteen eggs.

One-fourth pound each of citron, lemon and orange peel.

One pound chopped almonds.

Tablespoonful good mixed spices.

Two pounds of seedless or stoned raisins

chopped.

One pound chopped figs.

Teaspoonful ground ginger.

One-fourth pound cleaned currants.

One teaspoonful lemon extract.

Cream the butter and sugar, put the eggs in two at a time, thoroughly whipping them in with a good stiff egg whip, add the ground ginger, lemon extract and mixed spices, and mix thoroughly, add the chopped peel and the chopped almonds and mix, (the almonds should be skinned, soaking them a few minutes in hot water will make the skin slip off easy, then brown in the oven, when cool chop.) The fruit should be drenched in the flour and the flour shook off as much as possible, add the fruit and mix, then add the flour, and mix in very lightly but thoroughly. Line mould with several thicknesses of paper well greased with unsalted butter. This cake should be baked in a slow heat, a cake seven to nine pounds in weight, will take four and a half to six hours to bake according to the heat. When done ice and decorate in any style you may wish.

LITTLE FRUIT CAKE.

One pound, two ounces flour.

One pound good firm butter.

One pound powdered sugar.

Ten eggs.

Half pound currants.

Half pound chopped figs.

One and one-fourth pounds seedless or stoned raisins chopped.

Half pound blanched almonds chopped.

Half pound mixed citron, lemon and orange peels.

Half nutmeg grated.

Tablespoonful mixed spices.

Two teaspoonsful ground ginger.

Teaspoonful extract of lemon.

Mix according to the directions of Large Fruit cake.

FRUIT CAKE.

Two pounds flour.

One pound butter.

Five pounds of raisins, currants, dried cherries citron.

One pound chopped nuts.

One tablespoonful ground cloves.

Two tablespoonsful ground cinnamon.

Two pounds powdered sugar.

Sixteen eggs.

Lemon flavor.

Cream the butter and sugar, dropping in the eggs a few at a time and whipping well, drench the fruit in the flour, take out and mix, add the flavoring extract and spices, mix well, then add the flour. Line mould with heavy paper, grease both mould and paper, fill and bake in slow oven.

BIRTHDAY FRUIT CAKE.

One pound good butter.

One pound, two ounces of flour.

One pound of sultana raisins.

One teaspoonful good mixed spices.

Half pound each of sliced citron, orange and lemon peels.

One pound sugar.

Ten eggs.

One-half pound blanched almonds chopped.

One teaspoonful ground ginger.

One cupful cleaned currants.

Cream the butter, eggs and sugar, adding the ginger and spices while creaming, when creamed, add the flour and half mix; then add all but the currants, mix

lightly but thoroughly, when about mixed add the currants. When mixed put it into a round cake tin, which has been well prepared side and bottom, let the paper stand up an inch above the tin, smooth the mixture level and bake in a slow heat. It will take about four hours to bake this cake. When half baked put a sheet of paper over it, this is to keep it from getting too much color. When you think it is baked draw it gently to the front and stick a broom straw or wire in it, then take it out, if it comes out clean and smooth the cake is baked, if any of the mixture sticks it shows the cake is not fully baked, return to the oven as gently as possible. When baked, let cool, pull off the paper, and cut off the rough places with a sharp knife and ice.

ALMOND FRUIT CAKE.

One pound butter.

One pound sugar.

One and one-half pounds flour.

Ten eggs.

One-half pound chopped figs.

One pound of stoned or seedless raisins.

Cream the butter and sugar, add the eggs two at a time, whipping them in with a good egg whip, drench the fruit in the flour, take fruit out of flour, shaking off all loose flour and mix in, sift the flour and baking powder together, mix in lightly but thoroughly, fill mould and cover top with split almonds, bake.

ANGEL FOOD.

Fourteen ounces flour.

Fourteen ounces powdered sugar.

Three-fourths teaspoonful cream of tartar.

Whites of twenty-four eggs.

Flavoring, any kind.

Sift the flour and cream of tartar together six to ten times, whip the eggs very stiff, when stiff add the

sugar a little at a time and thoroughly whip in, then add the flavoring, add the flour and fully but lightly mix it in. Bake in the regular angel food cake tins. The tins for this must be well cleaned and free from any roughness, and must not be greased, fill so the pan will be almost full when baked. When baked turn upside down, if cake does not drop out by the time it is cold take knife and run around the edge and give a gentle shake.

ANGEL FOOD.

One pound powdered sugar.
One pound flour.
Whites of twenty eggs.
Half ounce cream of tartar.
Two teaspoonsful vanilla.

Beat the egg whites very stiff, add the flavoring and thoroughly whip in, sift the sugar, flour and cream of tartar eight times and mix in fully but lightly, fill your prepared moulds and bake in a moderate oven. When cold brush off the crumbs and ice with any good icing, and color to suit yourself.

ANGEL CAKE.

One and one-half cups granulated sugar.
One cupful flour.
Whites of eleven eggs.
Two teaspoonsful vanilla.

One even teaspoonful cream of tartar.

Sift the sugar, flour and cream of tartar eight to ten times, beat the white of eggs very stiff, adding a pinch of salt to them before commencing, mix the flavoring into the eggs, then mix the flour in, mixing fully but lightly. Do not whip the flour in. Do not grease the moulds, they should be clean and free from grease. Fill your mould and bake in moderate oven, when cold ice with a good icing.

POUND CAKE.

Six eggs.
One pound sugar.
One pound butter.
One pound, four ounces flour.
One tablespoonful baking powder.
One cup milk.
Flavoring.

Cream the sugar and butter, add the milk, mixing well, sift the baking powder and flour together at least five times, add, mix in very lightly, add flavoring, beat eggs very light, add yolks first and mix in lightly, then add whites and mix in very lightly, put in mould, grease and lined with paper greased, and bake.

POUND CAKE.

Eleven eggs.
One and one-fourth pounds flour.

One pound of good butter.
One pound of sugar.
One tablespoonful baking powder.
Two teaspoonsful lemon or vanilla extract.

Cream the butter and sugar if you have it or can get it, use pulverized sugar, it will work easier and quicker, beat the eggs separately and add, sift the baking powder in the flour, at least four times, add and mix in very lightly, add flavoring and mix lightly. Grease mould and line with paper, grease paper with unsalted butter, bake in a moderate heat until done.

POUND CAKE.

One pound flour.
One pound sugar.
One pound butter.
Ten eggs.
Two teaspoonsful baking powder.
Two teaspoonsful vanilla.

Cream the butter and sugar (if you will use XXXX sugar you will find that it will cream much easier and faster) beat the eggs separately and add one or two at a time and whip in with a good strong egg whip, sift the baking powder with the flour four times, put in and mix lightly, add flavoring and mix lightly, bake in moderate oven from one hour and a half to two and a half, length depending on heat of oven.

LADY CAKE.

Three-fourths pound sugar.
Half pound butter.
One pound flour.
Ten egg whites.
Teaspoonful vanilla.
Two teaspoonsful baking powder.

Rub sugar and butter together until very light, beat up your egg whites very stiff, add them to the butter and sugar little at a time, mixing in lightly, add flavor and mix, sift the flour and baking powder together at least four times, mix in lightly (do not whip), put in mould and bake in very moderate oven an hour and a half to two hours.

LADY CAKE.

One pound flour.
Three-fourths pound sugar.
One-half pound butter.
One cup milk (½ pint).
Whites of seven eggs.
Teaspoonful bitter almond flavor.
One tablespoonful baking powder.

Cream the sugar and butter, add the milk, mixing in thoroughly, beat the egg whites very stiff, add a little at a time, mixing in lightly, add flavoring, sift the flour and baking powder together at least four times,

grease mould and line with paper greased with unsalted butter, bake in slow oven, one and one-half to two hours. When cold ice and decorate to suit yourself.

ORANGE CAKE.

Two pounds pulverized sugar.
Two and one-half pounds flour.
One and one-half pounds butter.
Sixteen eggs.
One tablespoonful vanilla.

Rub the sugar and butter together until light and white, add the eggs two at a time, whipping them in well with a good strong egg whip, sift the baking powder and flour together three or four times, add, mixing in very lightly, add flavoring and mix. Fill well greased mould, and bake in slow oven, when cold ice with plain or boiled icing.

SILVER CAKE.

One pound butter.
One pound powdered sugar.
One pound, four ounces flour.
Whites of twenty eggs.
One teaspoonful baking powder.
Flavoring.

Cream the sugar and butter, add the flavoring and mix, beat the whites very stiff, add a little at a time, mixing in lightly, sift the flour and baking powder to-

gether five times and mix in very light. Grease mould and dust with flour, knock out the surplus flour, line bottom with paper and grease, bake in a slow oven, about two hours.

GOLD CAKE.

Two pounds flour.
One pound butter.
One pound, six ounces powdered sugar.
Yolks of twenty eggs.
One pint milk.
One and one-half ounces baking powder.
Two teaspoonsful orange flavoring.

Sift the baking powder and flour together at least three times. Cream the butter and sugar, cream in the yolks adding two or three at a time, then stir in the milk and flavoring, then add the flour and mix smooth, bake in square or triangular pans, well greased and dusted with flour, knocking out the loose flour. When cool, ice with orange icing.

RAISIN POUND CAKE.

One pound powdered sugar.
One pound good firm butter.
Ten eggs.
One pound, four ounces flour.
Teaspoonful lemon extract.
Two teaspoonsful baking powder.

One and one-half pound sultana raisins.

Cream the butter and sugar, add the eggs one or two at a time, whipping them in with a good strong egg whip, rub the raisins in flour, then shake off all the loose flour, and add, mix in thoroughly sift the flour and baking powder together, then add and mix in fully but lightly, bake in a cool oven about two hours. When cold ice.

DIAMOND CAKE.

Half pound good butter.
Twelve ounces powdered sugar.
Whites of ten eggs.
One cupful milk.
One pound flour.
One teaspoonful baking powder.
One teaspoonful vanilla.

Cream the butter and sugar, add the milk and flavoring, and thoroughly mix, beat the egg whites very stiff and mix in lightly, sift the flour and baking powder together, then mix in fully but lightly, put in layer cake tins that have been greased and dusted with flour and the surplus flour knocked out, bake in moderate oven. When cool, put together with any filling you choose.

PLAIN WHITE POUND CAKE.

One-half cup butter.
One and one-half cups powdered sugar.

One cup milk.
Three cups flour.
Two teaspoonsful baking powder.
Whites of six eggs.
One teaspoonful flavoring.

Rub the sugar and butter together until white and very light, put in the milk and flavoring and thoroughly mix, sift the flour and baking powder together two or three times through a fine sieve, add and mix in lightly, beat the egg whites very stiff then mix in lightly but fully, prepare mould and fill, bake in a moderate oven, when cold ice.

CHEAP WHITE CAKE.

One and one-half cups flour.
One cup sugar.
One-half cup butter.
Whites of four eggs.
One-half cup milk.
One teaspoonful baking powder.
One teaspoonful vanilla or almond.

Cream the sugar and butter, add the milk and flavoring, mix in fully, beat the egg whites very stiff, then mix in lightly, sift the baking powder and flour together and mix in fully but lightly. This can be baked in a round or square mould, bake in moderate oven. When cold ice with plain or boiled icing.

HICKORY NUT CAKE.

One and one-half pounds flour.
One pound sugar.
One-half pound hickory nut kernels.
Twelve ounces good butter.
Whites of twelve eggs.
Half pint sweet milk.
Teaspoonful lemon or vanilla.

Cream the butter and sugar, (if you have it use pulverized sugar it works easier), add the milk and mix, add chopped nuts and flavoring and mix, sift the baking powder and flour together at least four times, mix in very lightly, beat the egg whites stiff, mix in lightly but thoroughly, bake in moderate oven.

WHITE NUT CAKE.

One pound butter.
One pound powdered sugar.
One pound, four ounces flour.
Whites of ten eggs.
One cup of milk (½ pint.)
Four ounces finely chopped nuts.
One tablespoonful baking powder.
One teaspoonful lemon extract.

Cream the butter and sugar, add milk and flavoring and mix, add nuts and mix, sift the baking powder and flour together, mix in lightly, beat the whites very

stiff, mix in lightly but thoroughly, prepare your mould and fill, bake. When cool ice with a good icing.

WALNUT CAKE.

One pound butter.
One pound powdered sugar.
One pound, four ounces flour.
Four ounces finely chopped walnuts.
Ten eggs.
Two teaspoonsful baking powder.
Almond flavoring.

Rub the butter and sugar together until light and white, whip in the eggs adding two at a time, but be sure and whip them light, add the chopped nuts and flavoring and mix, sift the baking powder and flour together, add and mix in lightly but thoroughly, bake in shallow square pan or regular pound cake mould, ice with plain icing.

LAYER CAKES.

DEVILS FOOD.

One pound brown sugar.
One and one-half pounds flour.
Four eggs.
Four ounces good butter.
Half pint sweet milk.

Three teaspoonsful baking powder.
Teaspoonful vanilla.
Four ounces grated chocolate.

Cream half the sugar and butter, cream in the eggs one at a time, put vanilla in half the milk and add a little at a time mixing in thoroughly. Then take the grated chocolate, balance of the sugar and the milk, put in pan and put on the stove to get warm, stir so the ingredients will get thoroughly mixed, then mix it in with the above, bake in two or three layers and put together with a good icing.

DEVILS FOOD.

Eight ounces bakers chocolate.
Two pounds powdered sugar.
One and one-half pint sweet milk.
Half pound good butter.
Six eggs.
Three pounds, four ounces flour.
Three light tablespoonsful baking powder.

Take the chocolate and put in half pint milk and set on stove until dissolved, cream the butter, sugar and eggs, then add the chocolate and milk, letting it cool first, add the rest of the milk and thoroughly mix, add the flour with the baking powder sifted in it, mix fully but lightly, divide into two layers, and bake when cool ice.

BIRTHDAY LAYER CAKE.

Two cups powdered sugar.
Three-fourths cup butter.
Eight eggs.
Half cup milk.
Four cups flour.
Two teaspoonsful baking powder.
Teaspoonful alspice.
Teaspoonful cinnamon.
Teaspoonful ground cloves.
Four ounces raisins.
Four ounces citron cut fine.

Cream the butter and sugar, add the eggs two at a time, whipping them in well, add the milk and mix, mix in the flour fully but lightly, divide this cake dough into two equal parts, put one part into another dish, add to one-half the alspice, cinnamon, cloves, raisins and citron, mix in lightly but thoroughly, make two layers of the dark and two layers of the other, and bake in a moderate oven. When cool put together with a good icing, putting them one layer of dark then a layer of light, then a layer of dark, putting the last layer of light on top, then ice the top and side.

KING LAYER CAKE.

One and a half pounds sugar.
Twelve ounces butter.
One pint milk.

Two pounds flour.
Whites of twelve eggs.
Three teaspoonsful baking powder.
Two teaspoonsful flavoring.

Rub the butter and sugar until it is very light, beat the egg whites a little, then add, a little at a time creaming them in, add the milk a little at a time, mixing in well, add the flavoring and mix, sift the baking powder and sugar together, two to five times and mix in fully but lightly, bake in layers. These layers can be put together with any icing or filling in this book.

CHOCOLATE LAYER CAKE.

Two cups sugar.
Half cup butter.
One cup sweet milk.
Five egg whites.
Two teaspoonsful baking powder.
Two cupsful flour.
One teaspoonful vanilla.

Cream the sugar and butter, add the cup milk and the vanilla and mix in thoroughly sift the baking powder and flour together, add and mix in thoroughly, beat the egg whites very stiff and mix in fully but lightly, bake in layer cake tins that have been properly prepared, when cool put together with a chocolate filling, set in the warmer a few minutes to harden.

PRINCESS LAYER CAKE.

One pound powdered sugar.
One pound butter.
One pound, two ounces flour.
Whites of sixteen eggs.
One teaspoonful baking powder.
One and half teaspoonful flavor.

Cream the butter and sugar, beat the egg whites to a very stiff froth, add a few at a time, and mix in fully, then sift the baking powder and flour together, at least four times, mix in very lightly but thoroughly, mix in vanilla fully but lightly, bake in layer cake tins in a moderate oven, when cold put together with a good icing or filling.

SUNDAY LAYER CAKE.

Three-fourths pound sugar.
Half pound butter.
Whites of ten eggs.
Half pint milk.
One pound, four ounces flour.
Two teaspoonsful baking powder.
Teaspoonful vanilla.

Cream the butter and sugar, put the vanilla in the milk and mix in a little at a time, mixing fully, sift the baking powder and the flour together four times, mix in lightly. Whip the eggs up very stiff, mix in lightly but fully, bake in layer cake tins in a moderate oven, when cold put together with a good filling or icing.

COCOANUT LAYER CAKE.

Three-fourths pound powdered sugar.
Eight ounces butter.
Whites ten eggs.
Half pint milk.
One pound flour.
Two teaspoonsful vanilla.

Cream sugar and butter, beat egg whites and add, add milk and flavoring, then add flour with the baking

Two teaspoonsful baking powder.

powder sifted in it, bake in layer cake tins. When cold put together as follows: Make a good icing, put on a thin coat, sprinkle with grated cocoanut, then ice the bottom of the next layer and set it on the cocoanut, repeat until all or fixed this way, then ice top and side and sprinkle with cocoanut.

MIXED LAYER CAKE.

Three cupsful powdered sugar.
One cupful of butter.
One cupful of milk.
Whites of five eggs.
Yolks of five eggs.
Four cups flour.
Three teaspoonsful baking powder.
One or two teaspoonsful flavoring.

Cream the sugar and butter, add the milk and flavoring, mixing in thoroughly, sift the baking powder

and flour together and mix in lightly. Now divide the dough into two equal parts, beat the egg whites very stiff and mix in to one part lightly, beat the yolks well and mix into the other part, bake in layer cake tins. When cold put together with any icing or filling you wish.

ORANGE LAYER CAKE.

Two cups powdered sugar.
One cup good butter.
Five eggs.
One cup milk.
Two teaspoonsful baking powder.
Two teaspoonsful vanilla.
Three and one-half cupsful flour.

Rub the butter and sugar to a cream, add the eggs one at a time and cream in, add the milk and flavoring, mixing in fully, sift the baking powder and flour together and mix in lightly but thoroughly, bake in square pans that have been well greased and dusted with flour, and the loose flour knocked out. When cold put together with the following filling:

Filling.

Whites of two eggs.
One cup powdered sugar.
One Orange.

Grate the orange rind and all, take out the seeds if there are any, put the sugar in a pan add two table-

spoonsful water and let boil until it threads from the spoon, beat the eggs up very stiff, pour the boiled sugar into them mixing all the time, then put in the grated orange a little at a time whipping it in, spread

Three eggs.

Two teaspoonsful vanilla.

between and on top the layers.

JELLY LAYER CAKE.

Half cupful of butter.

One and one-half cupful sugar.

Two cupsful flour.

Half cup milk.

Three teaspoonsful baking powder.

Rub butter and sugar together until light, add the eggs one at a time and cream in, add the milk and flavoring, mix in, sift the baking powder and flour together, bake in layer cake tins in a moderate oven. When cold put together with a good jelly.

CREAM LAYER CAKE.

Whites of seven eggs.

One and one-half cupsful sugar.

One cup sweet cream or half cupful butter and half cupful of milk.

Two cupsful flour.

Two teaspoonsful baking powder.

One teaspoonful vanilla.

Rub the cream or butter and sugar until light, add the other ingredients and mix in fully but lightly, bake in layers and when cold put together, with one cup cream whipped to a froth sweetened and flavored to taste. This cake should be used at once as it will not keep long. The cream filling will sour, but when used immediately it makes a fine cake.

YELLOW LAYER.

One and one-half pounds flour.
One pound sugar.
Half pound butter.
Three teaspoonsful baking powder.
Eight eggs.
Three-fourths pint milk.
Two teaspoonsful vanilla.

Rub the butter and sugar together until white, and very light, beat the eggs and add little at a time, mixing in thoroughly, add flavoring and mix, sift the baking powder and flour together and add, mixing in fully but lightly, bake in layer cake tins and put together with any icing or filling you may choose.

PLAIN LAYER.

One pound, two ounces flour.
Twelve ounces sugar.
Half pound butter.
Half pint milk.
Five eggs.

Two teaspoonsful baking powder.

One teaspoonful extract.

Cream the sugar and butter, add the eggs one at a time and cream in, add the milk and flavoring little at a time, mixing in fully, sift the baking powder and flour together, two or three times, then add mixing in lightly, bake in layers in a moderate oven, when cold put together with plain icing.

CHEAP PLAIN LAYER CAKE.

One cupful sugar.

Four eggs.

Half cup butter.

One and one-half cupsful flour.

Half cup milk.

One and one-half teaspoonsful baking powder.

One teaspoonful flavoring.

Cream the sugar and butter, add the eggs one at a time, creaming in, add the milk and flavoring mixing in well, sift the flour and baking powder together and stir in lightly but fully, bake in regular layer cake tins, in moderate oven. When cold put together with plain icing.

CHEAP LAYER.

Half pound butter.

Twelve ounces sugar.

Whites of five eggs.

Three-fourths pint milk.

One pound flour.

Two teaspoonsful baking powder.

One teaspoonful flavoring.

Rub the sugar and butter together until very light, add the milk and flavoring a little at a time, mixing in thoroughly, beat the whites stiff and add, mixing in lightly but fully, sift the baking powder and flour together, add mixing in lightly, bake in layers and put together with any of the icings or fillings.

FROSTINGS, ICINGS AND FILLINGS.

The eggs should always be cold and the platter on which they are beaten should be cold.

HOW TO MAKE ICING.

Break the eggs then put a handful sugar on them, then commence beating, then keep adding a little sugar at a time until all is whipped in, this makes a nice smooth icing.

HOW TO ICE CAKE.

Take a long broad knife to spread it with, and put on two coats, let the first be put on thin and only to fill up the holes and rough places, let this harden a little then put on the last coat, wet the knife occasionally to make it smooth.

If the icing is too soft and wants to run whip in more sugar.

A little lemon juice, salt, soda, or tartaric acid added to eggs before commencing to beat, will make them beat easier and some whiter.

If you wish to ornament save out part of the icing and when the icing on the cake is hard you can color it to suit yourself and ice as you desire.

Always set the cake after icing in the warmer or in front of the oven with the door open as soon as iced this will dry the icing.

WATER ICING.

XXXX confectioner's sugar is the best sugar for icing, it cost a little more but is cheaper in the long run, as it takes up more sugar.

Plain water icing is made by simply mixing sifted powdered sugar with cold water. Goods iced with this icing should be set in the oven a few seconds to dry.

Boiled water icing is made by using boiling water in place of cold. Goods iced with this icing need not be returned to the oven.

PLAIN ICING.

Take the whites of two eggs and one cup sugar, and whip thoroughly, if flavoring is wanted add before commencing to beat.

PLAIN ICING.

Beat the whites of two eggs very stiff, add one cup of sugar and whip into the eggs, add sugar little at a time.

BOILED ICING.

Wet one cupful of sugar with a little water, and let boil until it threads or drops from a spoon or gets hard in water, beat the whites of two eggs very stiff, pour the sugar into the eggs, whipping all the time. If flavoring is wanted add to taste.

FRESH FRUIT FILLING.

Wash and pick over the fruit, then wash, add enough powdered sugar to sweeten, spread between the layers, ice the top.

PEACH CREAM FILLING.

Take good ripe peaches, peel and cut in thin slices lay on the cake and pour over the peaches, sweet cream whipped to a froth and sweetened with powdered sugar.

ORANGE FILLING.

Grate one large or two small oranges, beat the white of one egg with one cup powdered sugar added, then add the grated orange and whip in, spread between the layers.

FIG FILLING.

To two cups finely chopped figs take one cup sugar, add a little water and set on the fire and let boil until the syrup threads from the spoon, let set until almost cool, then spread between the layers.

FIG FILLING.

Take two cups finely chopped figs and one cup sugar and set on the fire and boil until the syrup threads from the spoon, then beat the whites of two eggs very stiff, pour the figs into the eggs, stirring all the time, spread between the layers.

APPLE FILLING.

Peel and slice some good cooking apples, put them on the fire with sugar enough to sweeten, when soft mash and run through a fine sieve, add a small piece of butter and the juice of one lemon or one teaspoonful lemon extract, when cold spread between the layers.

BANANA FILLING.

Take good ripe bananas that are free from rotten and black places and mash up fine, mix in a little sweet cream and enough powdered sugar to sweeten. out between the layers.

NUT FILLING.

One cupful sugar.

Whites of two eggs.

One cup chopped nuts.

Put the sugar in a pan add two teaspoonsful water, let boil until it threads from the spoon, beat the whites stiff, pour the boiled sugar into the eggs stirring all the time, then stir the nuts in adding them a little at a time and whipping them in.

CREAM FILLING.

Whip one cup good sweet cream to a froth, add sugar to sweeten and flavor to taste.

CHOCOLATE ICING OR FILLING.

One cup milk.
One cup grated chocolate.
One and a half cups pulverized sugar.
Two eggs.
One teaspoonful vanilla.

Put the milk in a pan and set on the stove and let come to a boil, then put the grated chocolate in, when dissolved add the sugar, beat the eggs a little and add stirring fast, take from the stove and add vanilla.

CHOCOLATE ICING OR FILLING.

Half cup milk.
One cup powdered sugar.
Four ounces bakers chocolate.
One egg, or the whites of two.
One teaspoonful vanilla.

Grate the chocolate and put it in the milk and set on the stove, when thoroughly dissolved add the sugar and let boil until it ropes off the spoon, take from the fire and whip in the egg which has previously been beaten, then add the vanilla, let cool a little, it will then be ready for use.

CHOCOLATE ICING.

One and one-half cups sugar.
Half cup milk.
Half cake chocolate.
Half teaspoon vanilla.

Grate the chocolate and put in the milk when thoroughly dissolved, add the sugar, let boil until it ropes from the spoon, take from the fire and add the vanilla.

LEMON ICING.

Grate one lemon rind and all taking out the seeds. Take one cup of sugar, add a little water and set on fire and let boil until it ropes or drops from the spoon, beat the white of one egg stiff, pour in the sugar, beating all the time, then beat in the grated lemon.

MARSHMALLOW FILLING.

Three-fourths cup sugar.
One-fourth cup milk.
One-fourth pound marshmallows.
Two tablespoonsful hot water.
Half teaspoonful vanilla.

Put the hot water on the sugar and set on the fire and let boil until it drops or threads from the spoon, add the milk, then the marshmallows, stirring them until dissolved, let boil until it thickens a little, take from the fire then, add the vanilla, let cool a little then put between the layers and on top and sides.

CARAMEL FILLING.

Two cups brown sugar.

Tablespoonful butter.
One cup cream.

Two teaspoonsful vanilla.

Dampen the sugar with a little water and set on the fire and let boil a minute, then stir in the butter, then the cream, let boil until it gets hard, when dropped in water, then remove from the fire and put in the vanilla, stirring it in. Let cool a little, it will then be ready to put between the layers, on top and side, set in the warmer or front part of the stove a few minutes to dry.

SPONGE CAKE, SHEET CAKE, LADY FINGERS, JELLY ROLL, STRAWBERRY SHORT CAKE, CREAM PUFFS, AND CRULLERS.

SPONGE CAKE.

Nine eggs.
Half pound powdered sugar.
Twelve ounces flour.
Four ounces cornstarch.
Lemon or vanilla flavoring.

Beat the yolks of the eggs, then put in bowl and cream in the sugar a little at a time, then beat the egg whites very stiff and add a few at a time, mixing in lightly but thoroughly, mix in the flavoring, then mix in the flour fully but lightly. Bake slowly and well in paper lined tin, in a moderate oven.

SPONGE CAKE.

One pound powdered sugar.
Thirteen eggs.
One pound, two ounces flour.
Lemon flavoring.

Make the sugar luke warm, add the eggs, one or two at a time and wisk until they assume a very light yellow color, then add the flavoring beat in with a few turns of the wisk, clean the side of the pan and wisk in then clean the wisk, add the flour, sifting it in slowly and mixing it in fully but lightly, put in properly

prepared mould and bake in moderate oven.

Note. The colder the sponge is at time of adding flour, the better the cake will be.

SHEET CAKE.

One pound unwashed butter.
One pound, two ounces sugar.
Four eggs.
One pint milk.
Two pounds flour.
Two tablespoonsful baking powder.
Lemon, almond or vanilla flavor.

Rub the butter and sugar to a cream, add the eggs one at a time, and cream in, then add the milk and mix, then the flavoring, sift the baking powder and the flour together and mix in, grease pan and dust with flour, knock out the loose, then fill, spread about one-half to one inch thick on a level dust with powdered sugar and bake.

NUT SHEET CAKE.

Half pound butter.
Twelve ounces sugar.
One and one-fourth cups milk.
Three eggs.
One and one-fourth pounds flour.
Two teaspoonsful baking powder.
One teaspoonful almond.
Chopped nuts to suit.

Cream the butter and sugar, cream in the eggs

one at a time, add the milk and flavoring and mix in, sift the baking powder and flour together and put in also, put in the nuts and mix all in lightly but fully, put in pan and spread about an inch thick on the level, you can dust with sugar if you like, bake in medium hot oven.

FRUIT SHEET CAKE.

Half pound butter.
Four eggs.
One and one-half pounds flour.
One and one-half cups milk.
One pound sugar.
Three teasponsful baking powder.
Two teaspoonsful almond.
Chopped raisins, currants or figs or all to suit.

Cream sugar and butter, cream in eggs one at a time, mix in milk and flavoring, put in flour with baking powder sifted in it, add fruit and mix in lightly but thoroughly, bake in sheet pan in moderately hot oven. If you wish you can put whole raisins on top, or sprinkle with sugar, or leave them off, just as you like.

LADY FINGERS.

One pound powdered sugar.
One pound flour.
Fifteen eggs.
Lemon flavor.

Beat the yolks and whites separately, cream the sugar and egg yolks, adding the yolks a little at a

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time, add flavoring, then add the beaten whites, mixing in very lightly, then add the flour mix in very lightly but fully. Make a paper funnel with half inch opening and fill with the dough, run onto paper, in the shape of a finger, dust with sugar and set on another pan turned upside down, lady fingers require heat from the top, when baked let cool, then turn the paper over with the cakes stuck to it and wet with water turn back and lift the fingers off, stick two together.

LADY FINGERS.

One pound powdered sugar.
Whites of twelve eggs.
Yolks of six eggs.
Two teaspoonsful lemon extract.
One teaspoonful baking powder.

Beat the yolks, then cream the sugar and yolks together, add the yolks to the sugar, little by little until all in, add the flavoring, and mix, sift the baking powder with one cup of flour, and mix in just a little, beat the egg whites very stiff, mix in very lightly but fully, then add enough more flour to make a soft dough (make dough just as soft as you can handle it) roll out to about half inch thick and cut with lady finger cutter, set in pan lined with brown paper, dampen tops with water and sprinkle with powdered sugar, bake in moderate oven, when cold turn paper over and wet bottom side of cakes, turn back, pull cakes off and stick two together.

JELLY ROLL.

Twelve eggs.
One pound sugar.
One pound, two ounces flour.
One ounce baking powder.
Vanilla flavor.

Whip the sugar and eggs together until very light, then stir in flour, baking powder and flavoring, bake in thin sheet and spread with jelly and roll up.

JELLY ROLL.

Seven eggs.
Twelve ounces sugar.
Twelve ounces flour.
One teaspoonful baking powder.
Flavor to suit.

Proceed same as for ordinary jelly roll.

JELLY ROLL.

Twelve ounces powdered sugar.
One pound flour.
Nine eggs.
Two teaspoonsful baking powder.
Lemon flavor.

Proceed same as for ordinary jelly roll.

JELLY ROLL.

One pound sugar.
Nine ounces butter.
One dozen eggs.

One pound flour.

Two or three teaspoonsful baking powder.

Lemon flavoring.

Rub the butter and sugar well, beat the eggs and mix in, then mix in the flavoring and the flour and baking powder, sifted together, spread with jelly and roll up while hot.

JELLY ROLL.

One and one-fourth cupsful flour.

Half cupful of milk.

Two eggs.

One cupful of sugar.

One teaspoonful baking powder.

One half cupful butter.

Cream the sugar, butter and eggs, add the milk and mix, sift the baking powder and flour together and mix in, bake in a long pan, don't let it be very thick. When baked turn out on clean cloth, spread with jelly or jam, roll up in cloth and let stay until cold, slice across the end of the roll.

STRAWBERRY SHORT CAKE.

One pound butter.

One pound, four ounces flour.

Six eggs.

Half pint milk.

Half pound butter.

Two to three teaspoonsful baking powder.

Strawberry flavor.

Rub the sugar and butter together, add the eggs one at a time and rub in, stir in the milk and flavoring, then sift the baking powder and flour together and mix in, bake in layer cake tins, then take strawberries and cover a layer sprinkle sugar over them and put on another layer and repeat the operation and the cake is ready to serve.

STRAWBERRY SHORT CAKE. No. 2.

One pound flour.

Four ounces butter or lard.

One tablespoonful sugar.

Pinch salt.

Three teaspoonsful baking powder.

Water or milk enough to make a medium stiff dough, mix same as the tea biscuit, then proceed same as other short cake, only you split the layer and put berries between and on top.

CREAM PUFFS.

Take one pint of water and half cupful milk, mix together, add eight ounces lard and set on the fire and let come to a boil, let boil two minutes. But be sure it boils, then stir into it one pound cake flour, stir in until all is loosened from the pan and dry, then remove from the fire, stir in twelve eggs whipping them in two at a time, add a little baking powder. Bake on pans washed with egg, bake rapid in a medium hot oven. Cut open and fill with custard or whipped cream.

CRULLERS OR FRIED CAKES.

Two pounds, two ounces flour.
Half pound sugar.
Three teaspoonsful baking powder.
Four ounces butter.
Three eggs.
One pint milk.
Flavor with cinnamon, mace or nutmeg.

Rub the butter and sugar together, mix in the eggs, then stir in the milk and flavoring, then mix in the flour, mixing thoroughly.

Finish the same as any other cruller.

SNAPS AND COOKIES.

VANILLA WAFERS.

Ten ounces sugar.
One pound butter.
One pint sweet milk.
Four eggs.
One pound flour.
Two teaspoonsful baking powder.
Two teaspoonsful vanilla.

Rub butter and sugar to a cream, then rub in eggs ne at a time, add milk and flavoring and mix in, then sift the baking powder and flour together and mix in proceed as for other wafers.

LEMON SNAPS.

One pound powdered sugar.
Three eggs.
One pound flour.
Three ounces butter.
Teaspoonful baking powder.
Lemon.

Rub the butter and sugar together, add eggs and cream in, add lemon and mix, then sift the baking powder in the flour and mix in well, roll out in round rope like and cut off in little pieces the size of walnuts, place on greased pans about three inches apart and flatten with the hands, bake in a cool oven.

LEMON SNAPS.

One pound flour.
Three eggs.
Four ounces butter.
Fourteen ounces powdered sugar.
One teaspoonful baking powder.
Two teaspoonsful lemon.

Cream the butter, sugar and eggs, sift the baking powder in the flour and mix in fully but lightly, roll out thin and cut with small cutter, set in well greased pans about three inches apart, brush all loose flour off the top, bake in a moderate oven.

LEMON SNAPS.

One pound granulated sugar.
Half pound butter.
One pound, four ounces flour.
One-fourth ounce ammonia.
Three eggs,

Three eggs.
Lemon flavor.

Cream the butter and sugar, add the eggs one at a time and cream in, dissolve the ammonia in just as little water as possible and add mix well, add the flavoring, then mix in the flour, mixing fully but lightly, roll out thin and cut with round cutter set three inches apart and bake in a cool oven.

LEMON SNAPS.

Two cups granulated sugar.
Four cups flour.
Half cup butter.
Three eggs.
Half teaspoonful amonia.
Lemon flavor.

Rub the sugar and butter to a cream, add the eggs one at a time and cream them in, dissolve the ammonia in a little water and add, then add the flavoring, mixing in well, then mix in the flour, mixing in fully but lightly, roll out thin and cut with small, round, cutter, place on pans two inches apart, bake in very moderate oven.

DROP CAKES.

Ten ounces sugar.
Six ounces butter and lard mixed.
Four eggs.
Half pint milk.
One pound flour.
Two teaspoonsful baking powder.
One teaspoonful vanilla.

Cream the sugar and butter, add the eggs one at a time and cream in, mix in milk and flavoring, then sift

the baking powder in the flour and mix in fully but lightly. This dough should be dropped from a spoon, or canvas bag made for this purpose, the heat while baking makes them run, bake in a moderate oven.

TEA CAKES.

Four eggs.
One cup butter or lard.
Two and one-half cupsful sugar.
One cupful milk.
Two and one-half teaspoonsful baking powder.
One teaspoonful almond extract.

Rub to a cream the butter, eggs and sugar, then add the milk, mix in fully, add the flavoring, sift the baking powder in a little flour and add, then add enough more flour to make a medium stiff dough, roll out, cut with round cutter and set apart in pans so they will not stick together. Brush the loose flour off the top and bake in moderate oven.

COOKIES.

One cup butter.
Three-fourths cup lard.
Two cupsful sugar.
One cupful sour milk.
One level teaspoonful soda.
Two eggs.
Two teaspoonsful flavoring.

Rub the sugar, butter and lard to a cream, dissolve the soda in the sour milk and mix in thoroughly, beat the eggs and add, add flavoring and mix in, then add enough flour to make a medium stiff dough, roll out with rolling pin and cut with round cutter, brush the surplus flour off and bake.

Note. Always set cookies apart, giving them room to run while baking.

SUGAR COOKIES.

One pound sugar.
Half pound lard.
Two eggs.
One-half pint milk.
Three tablespoonsful water.
Two teaspoonsful baking powder.
For flavoring you can use any of the following:
Lemon, vanilla, almond, strawberry, banana, mace, nutmeg or cinnamon.
Two pounds, four ounces sugar.

Rub together the sugar, lard and eggs, add the milk, water and flavoring, and mix, sift the baking powder in the flour and mix in, roll out when you have it almost thin enough, brush the flour off and sprinkle with sugar, then roll to thinness desired, cut out and bake.

CHOCOLATE COOKIES.

Half cup milk.
Half cupful butter.
Half cupful lard.
One cupful of sugar.
Four eggs.
One teaspoonful baking powder.
One teaspoonful vanilla.
One-half cup grated chocolate.

Cream the lard, butter and sugar, then add the eggs and cream in, add the milk and mix in thoroughly, add the vanilla and grated chocolate and mix in

fully, then add enough flour to make a medium stiff dough, roll out thin and cut with round cutter, bake in moderate oven. If you will wash the tops with milk before baking, they will be nicer.

RAISIN COOKIES.

Four cups flour.
One and one-half cups butter.
One cup sugar.
Six eggs.
Two teaspoonsful baking powder.
One teaspoonful vanilla.
One cup seedless or sultana raisins.

Rub together the sugar and butter until light, add the eggs two at a time, creaming them in, add flavoring and mix, sift the baking powder and flour together, rub the raisins in the flour, then add and mix in thoroughly but lightly, finish same as other cookies. You can leave the raisins out, and wash top with milk and stick the raisins on top.

COCOANUT COOKIES.

One and one-half cups sugar.
Three-fourths cupful butter.
Three eggs.
One and one-half cupsful milk.
Four teaspoonsful baking powder.
Five cups flour.
Flavoring.

Rub the sugar and butter to a cream, add eggs and cream in, add the milk and flavoring and mix in, sift the baking powder and flour together and mix in fully but lightly, finish same as other cookies, when cold

cover with icing and sprinkle with grated cocoanut while icing is soft, return to oven a few seconds to harden the icing.

CUP CAKES.

Two cups sugar.
One cup butter.
Six eggs.
Eight cups flour.
One and one-half cups milk.
One and one-half tablespoonsful baking powder.
Flavor with lemon or almond.

Cream the butter, and sugar, then cream in the eggs, then add the milk and flavoring, mix well, then add the flour and finish mixing, if too stiff add milk to make a medium slack mass, bake in cup cake tins, in a good solid heat, sprinkle the top with currants before baking.

GINGER GOODS.

FRUIT GINGER BREAD.

One level teaspoonful soda.
One cup thick sour cream.
Half cup molasses.
One cup brown sugar.
One tablespoonful allspice.
One tablespoonful ginger.
Three and a half cup flour.
Twelve ounces raisins.
Four ounces currants.

Dissolve the soda in two tablespoonsful hot water, pour into the sour cream and stir for a little while, now add the molasses and mix in thoroughly, then add the sugar, allspice and ginger and mix fully, then mix in the flour, then the raisins and currants, turn this into a well greased pan dusted with flour and the loose flour knocked out, bake one and one-half hours.

ROYAL GINGER CAKE.

Three-fourths pound butter.
Three-fourths pound sugar.
Four eggs.
One pound flour.
Teaspoonful ground ginger.
Teaspoonful ground cinnamon.
Teaspoonful lemon flavoring.
One cup milk.
One teaspoonful baking powder.

Cream the butter, sugar, eggs, ginger, cinnamon and flour together, add the milk and mix it in, then add the flour with the baking powder sifted in it and mix fully but lightly, if baked as loaf cake, dust top with sugar and sprinkle with water, or if baked in layers put together with icing.

GINGER BREAD.

One-half pound butter.
Eight ounces brown sugar.
Four eggs.
One ounce ground ginger.
One pint molasses.
One pint milk.
Two to three teaspoonsful soda.

Two and one-half pounds flour.

Cream the butter, sugar, eggs and ginger, add the molasses and mix in thoroughly, dissolve the soda in the milk and add, mixing fully, add the flour, mixing in lightly but thoroughly, put in well greased pan and bake in cool oven.

GINGER BREAD.

One pint molasses.
Half pound sugar.
Four ounces lard or butter.
One pint water.
One ounce soda.
Two and one-half pounds of flour.
Tablespoonful ground ginger.
Teaspoonful ground cinnamon.

Rub together the molasses, sugar, lard or butter, ginger and cinnamon until well mixed, add the water with soda, dissolved in it, mix thoroughly, then add the flour mixing in fully but lightly.

GINGER BREAD.

Two teaspoonsful ground ginger.
One teaspoonful ground spices.
One pint molasses.
One pint water.
Six ounces butter or lard.
Four ounces sugar.
One pound twelve ounces flour.
One to one and a half teaspoonful soda.
Two eggs.

Dissolve the soda in a small part of the water, mix the molasses, butter or lard and sugar all together,

thoroughly making them light, add the balance of the water, ginger and spice and mix, then add the soda and mix, now mix in the flour lightly but fully, put in well greased pan and bake in a very moderate oven.

GINGER BREAD.

One cup molasses.
Two eggs.
One teaspoonful ground cinnamon.
One teaspoonful almond flavoring.
Two teaspoonsful ginger.
Four ounces butter.
One teaspoonful soda.

Cream the molasses, butter and eggs until they assume a cream color, then add the cinnamon, ginger and flavoring, and mix in well, add enough sifted flour to form an easy working dough. Fill into a well greased pan, dust the top with sugar and sprinkle with water, then bake in moderate oven.

GINGER BREAD.

One cup molasses.
Half cup water.
Piece butter the size of an egg.
Two and one-half cups flour.
One egg.
One or two teaspoonsful ginger.
One teaspoonful soda.

Cream the butter, egg and molasses, add the ginger and mix in, then add the water with the soda dissolved in it, mix in, then mix in the flour, bake in a moderate oven.

GINGER COOKIES.

Four ounces butter or lard.
One cup milk.
Two cups New Orleans molasses.
Half cup brown sugar.
One ounce soda.
One teaspoonful cinnamon.
One tablespoon ground ginger.
Four cups flour.
Two eggs.
Tablespoonful salt.

Cream the butter, sugar and eggs, add the molasses and mix, then add the milk with the soda, dissolved in it, then add the cinnamon and ginger mixing in thoroughly, then mix in the flour, make a medium stiff dough, roll out and cut with round cutter, wash with milk or water, and bake. These cakes should be set a little apart.

GINGER COOKIES.

Half cup sugar.
One cup molasses.
Half cup butter.
Two eggs.
One cup milk.
One tablespoonful ground ginger.
One teaspoonful cinnamon.

One teaspoonful almond extract.

One teaspoonful soda.

Cream the sugar, butter, eggs, ginger and cinnamon, then add the molasses, mixing in well, then add the milk with the soda dissolved in it, then the flavoring and flour, mixing in fully but lightly, roll out and cut with round cutter and bake in cool oven. Set the cookies far enough apart so they won't run together.

GINGER SNAPS.

Eight ounces sugar.

Six ounces lard.

Half cup water.

Two pounds, two ounces flour.

One pint of molasses.

One teaspoonful alspice.

Two teaspoonsful ground ginger.

Two teaspoonsful soda.

Cream the sugar, lard and molasses, add the alspice and ginger and rub in, then add the water with the soda dissolved in it, then add the flour working in fully, roll out thin and cut with a small round cutter, and wash tops with water before baking, bake in a moderate oven.

GINGER SNAPS.

Eight ounces lard.

Eight ounces sugar.

One cup molasses.

One-half cup water.
Two pounds, four ounces flour.
One ounce soda.
One ounce ginger.

Cream the molasses, sugar and lard, add the water with the soda dissolved in it, and mix well, mix in the ginger then mix in the flour, work well, roll out thin and cut with small cutter, wash pans with water, and wash snaps on top with water before baking.

CANDY

CORN MIXTURE.

Pop your corn and sieve it with a sifter that has holes large enough to let the unpoped corn fall through. Then place in your kettle one pound of sugar, put on just enough water to start it to boiling, let boil a little while then add one cupful molasses, let boil until it ropes from a spoon or gets hard when dropped in water, then take from the fire and add tablespoonful butter, then stir in your poped corn and a little salt, stir in all the popcorn you can, then set your kettle on fire to warm slightly, turn out on slab and shape into squares or balls just as you like.

SALTED ALMONDS.

Soak the almonds in warm water, then take the skin off, set in a warm place and let thoroughly dry. Put about half cup butter in a sauce pan and set on fire, when hot put in about one pound of almonds and stir them until a light brown color, then take them out and allow the butter to drain off, then mix them in dry salt, then sift off the excess salt and set away to cool and dry.

PEANUT CANDY.

Take two pounds of brown sugar and put in pan add just a little water, set on fire and let come to a boil, then add one pound peanuts, let cook until when you

drop some of it in cold water you can chew it without sticking to your mouth, then stir in a little soda. But be sure there are no lumps in the soda. Pour into greased plates and allow to cool.

PEANUT CANDY.

Take two cups brown sugar and put in pan, add a little water and set on the stove where it is not very hot, until the sugar is dissolved, then push to a hot place and let come to a boil, add a little piece of butter and one cupful peanuts, let boil until it ropes from the spoon, then take from the fire and whip it as fast as you can and until it is almost cold, then put in buttered plates and let cool.

NUT CANDY.

Put two cups of brown sugar in a sauce pan, add a little water and set on the fire and let come to a boil, add a small piece of butter and let cook until it gets hard when you drop a little in cold water, then add one teaspoonful vanilla and the nuts remove from the fire and whip until it begins to get cold, then put into greased plates and set aside to cool.

VANILLA SUGAR CANDY.

Put two cups granulated sugar and half cup vinegar in sauce pan and let cook. You must be careful and cook it just right, to test it drop a little in a half cup cold water from time to time when it gets hard and will just snap into without stringing, it is done. Take from the fire and add two teaspoonsful vanilla, pour into buttered plates and let cool just a little, then take it out of the plates and pull it until white and cold.

MISCELLANEOUS.

BAKING POWDER.

The following is a good recipe. If you wish to make your own, however, it is just about as cheap to buy a good brand.

One pound cream of tartar.
One and one-half pound carbonate of soda.
Eight ounces tartaric acid.
Four ounces corn starch.

Put each one in a warm place and let dry thoroughly, then sift through a fine sieve several times, this mixes them thoroughly, put in cans and keep in a dry place.

WEIGHTS AND MEASURES.

Liquid Measure.

2½ Teaspoonsful make One Tablespoonful.
4 Tablespoonsful make one Wineglassful.
2 Wineglassfuls make One Gill.
2 Gills make One Teacupful.
2 Teacupsful make One Pint.
2 Pints make One Quart.
4 Quarts make One Gallon.

Dry Measure.

4 Teaspoonsful salt make One Ounce.
1½ Tablespoonful Gran. Sugar make One Ounce.
2 Tablespoonsful Flour make One Ounce.
Piece butter size of a walnut make One Ounce.
1 Pint Wheat Flour make Nine Ounces.
1 Pint Cornmeal make Eleven Ounces.
1 Pint Loaf Sugar make Ten Ounces.
1 Pint Brown Sugar make Twelve Ounces.
1 Pint Granulated Sugar make One Pound.
10 Eggs, make One Pound.
21 Egg Whites make One Pound.

NOTE.

The following pages are left blank for your convenience, when you get a good recipe you wish to preserve, write it on one of them, then you will always know where to find it.

INDEX.

BREAD STUFFS.

Biscuits, Tea 21
Biscuits, Baking Powder 22
Biscuits, Beaten 24
Biscuits, Soda 22
Biscuits, Sweet 24
Bread with Home Made Yeast 14
Bread with Dry Hop Yeast 15
Bread with Compressed Yeast 15
Bread, Boston Brown 23
Bread, Graham 16
Bread, Rye 16
Bread, Salt Rising 17
Bread, Whole Wheat 16
Coffee Cake 21
Corn Muffins 25
Doughnuts with Yeast 21
Doughnuts with Baking Powder 26
Doughnuts, No. 2 26
Doughnuts, No. 3 27
Materials used in Bread Making 8-9
Remarks on bread making 5-8
Rolls, Plain 18
Rolls, Ring 19
Rolls, Twist 19
Rolls, Curl 19
Rolls, Parker House 20
Rolls, Graham 20
Rolls, Whole Wheat 20
Some things to avoid in Bread Making 10-11
Wheat Cakes 25
Yeast Dry Hop 13
Yeast, Home Made 12

PASTRIES.

Apple Apricot pie 51
Apple Custard pie 41

Apple Mernigue pie 40
Apple Dumplings... 57
Blackberry pie..... 51
Cooked Green Apple pie..... 39
Canned Apple pie..... 39
Canned Apple pie No. 2..... 40
Canned Peach pie 52
Cherry pie, plain..... 42
Cherry Custard pie 42
Cherry pie, best..... 43
Chocolate pie, plain..... 46
Chocolate pie, best 47
Cocoanut pie.. 46
Cream pie, No. 1 45
Cream pie. No. 2 46
Custard pie..... 45
Dewberry pie..... 52
Dried Apricot pie 50
Dried Apricot pie, No. 2..... 50
Fresh Apricot Pie..... 51
Fresh Currant pie..... 50
Fresh Peach pie..... 52
Fruit roll..... 57
General remarks..... 29
Gooseberry pie, plain..... 49
Gooseberry pie, best 49
Good Dried Peach pie 53
How to make a pie..... 35
How to prepare fillings for pies 36
Lemon pie, No. 1 37
Lemon pie, No, 2 38
Lemon pie, No. 3 38
Lemon pie, No. 4..... 39
Mince Meat for pies 36
Mince pie 37
Orange pie.. 49
Pie crust, plain 34
Pie crust, good..... 34
Pie crust, rich 34

Patties or shells for tarts 32
Peach dumplings 56
Plain Dried Peach pie 52
Plum pudding 56
Plum or Damson pies 44
Puff paste 30
Plain puff paste 32
Pumpkin pie, plain 53
Pumpkin pie, good 53
Pumpkin pie, best 54
Raisin pie 43
Rhubarb pie, plain 47
Rhubarb pie, good 48
Rhubarb pie, best 48
Sliced Apple pie 41
Sweet Potato pie 55
Sliced sweet potato pie 55
Transparent pie 44
Tarts, Apple 34
Tarts, Cream 33
Tarts, Custard 33
Tarts, Fruit 33
Tarts, Jelly 33

POUND CAKES.

Angel food 70
Angel food 71
Angel cake 71
Almond Fruit cake 70
Birthday Fruit cake 68
Christmas Fruit cake 64
Cheap white cake 78
Diamond cake 77
Fruit cake 67
General directions for cake making 60-64
Gold cake 76
Hickory Nut cake 79
Lady cake 74
Lady cake, No. 2 74

Large Fruit cake 65
Little Fruit cake 66
Orange cake 75
Pound cake 72
Pound cake, No. 2 72
Pound cake 73
Plain white Pound cake 77
Raisin Pound cake 76
Silver cake 75
Walnut cake 80
White Nut cake 79

LAYER CAKES.

Birthday Layer cake 82
Chocolate Layer cake 83
Cheap Layer cake 89
Cheap Layer cake 89
Cocoanut Layer cake 85
Cream Layer cake 87
Devil's food 80
Devil's food 81
Jelly layer cake 87
King Layer cake 82
Mixed Layer cake 85
Orange Layer cake 86
Plain Layer cake 88
Princess Layer cake 84
Sunday Layer cake 84
Yellow Layer cake 88

FROSTINGS, ICINGS AND FILLINGS.

Apple filling 93
Banana filling 93
Boiled icing 92
Caramel filling 95
Chocolate icing 94
Chocolate filling 94
Chocolate icing 95

Cream filling 94
Fig filling 92
Fig filling 93
Fresh Fruit filling 92
How to make icing 90
How to ice a cake 90
Lemon icing 95
Marshmallow filling 95
Nut filling 93
Orange filling 92
Peach Cream filling 92
Plain icing 91
Plain icing, No. 2 91
Water icing 91

Sponge Cakes, Sheet Cakes, Lady Fingers, Jelly Roll, Strawberry Short Cake, Cream Puffs, and Crullers.

Cream puffs 103
Crullers or fried cakes 104
Fruit sheet cake 99
Jelly roll No. 1 101
Jelly roll No. 2 101
Jelly roll No. 3 101
Jelly roll No. 4 101
Jelly roll 102
Lady Fingers 99
Lady Fingers 100
Nut sheet cake 98
Sheet cake 98
Sponge cake No. 1 97
Sponge cake No. 2 97
Strawberry short cake 102
Strawberry short cake No 2 103

SNAPS AND COOKIES.

Chocolate cookies 108
Cookies 107

Cocoanut cookies 109
Cup cakes 110
Drop cakes 106
Lemon snaps, No. 1 105
Lemon snaps, No. 2 105
Lemon snaps 106
Rasin cookies 109
Sugar cookies 108
Tea cakes 107
Vanilla Wafers 104

GINGER GOODS.

Fruit Ginger bread 110
Ginger bread No. 1 111
Ginger bread No 2 112
Ginger bread No. 3 112
Ginger bread No. 4 113
Ginger bread No. 5 113
Ginger cookies 114
Ginger cookies, No. 2 114
Ginger snaps 115
Ginger snaps, No. 2 115
Royal Ginger cake 111

CANDY

Corn Mixture 117
Nut candy 118
Peanut candy 117
Peanut candy 118
Salted Almonds 117
Vanilla Sugar candy 118

Miscellaneous

Baking Powder 119
Dry measure 120
Liquid measure 119

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